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CHOPSTICKS NY CONTENTS November 2018, #139

To celebrate the autumn harvest and this eventful time through year-end, we feature food-related topics from chef interviews to restaurant reports to home cooking.

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From sushi and ramen to kaiseki and matcha, Japanese cuisine is thriving in New York. This month we introduce seven outstanding chefs who truly represent the spirit of the cuisine and have unique vision.

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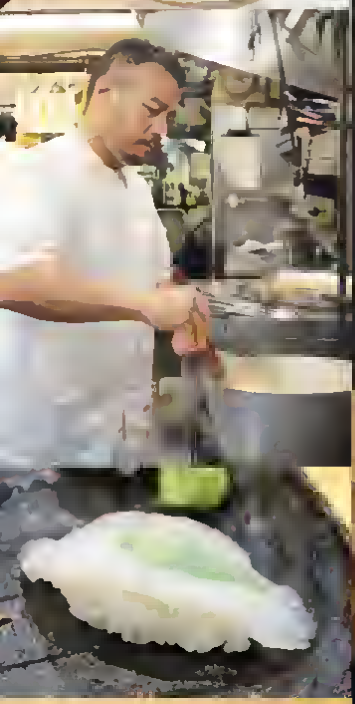
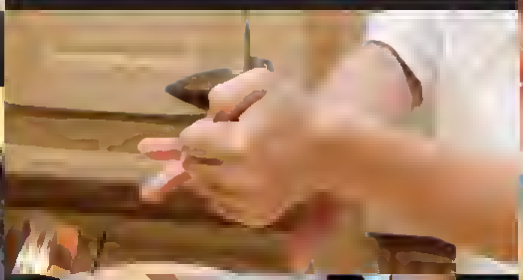
Presented by the No. 1 Japanese free paper in New York, *NY Japion*

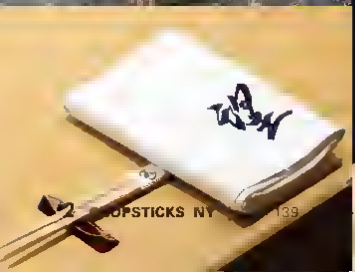
MAGNIFICENT SEVEN:

NY's Japanese Chefs You Should Keep Your Eyes On

Japanese cuisine is esteemed in New York now more than ever. Among a stellar number of Japanese chefs, we introduce seven outstanding cbefs who truly represent the spirit of the cuisine and have unique vision. From the seasoned to newcomers, here are the masters. You should try their creations and watch for their next moves.







Shion Uino, sushi AMANE

245 E. 44th St., (bet. 2nd & 3rd Aves.), New York, NY 10017
TEL. 212-986-5300 | www.sushi-amane.com

Chef Shion Uino received a Michelin star within a few months of the opening of his Midtown restaurant sushi AMANE, where he steers an 8-seat, Omakase-only sushi counter. This chef, in his twenties, is often acclaimed as a sushi prodigy, but he humbly denies that. "I think the most unique aspect about AMANE is that customers in New York can enjoy the tastes of the most top-rated and trending sushi restaurants in Tokyo," he says. Before coming to New York he was apprenticed to master sushi chef Takashi Saito of three Michelin-starred Sushi Saito in Tokyo, where he was appointed to take care of nigiri at the second counter, directly under the master.

Chef Shion's approach to sushi is "to explore the simplest and the most minimal ways to pull out the character of each ingredient." In doing so, he explains he "feels" the character unique to the ingredient. Accentuating *aji* (horse mackerel) with mulled scallion, and lightly marinating *sawara* (Spanish mackerel) with soy sauce to add a little depth are such examples. As for the typical Edomae sushi item of *anago* (conger eel), "I boil it right before serving in order to bring a fluffy anago to the table."

Raised in a town facing the Ariake Sea known for its great ocean harvests, chef Shion went out fishing at the age of five and began filleting his own catches at age six. Even if we cannot say he is a prodigy, we can at least say he was destined to become a sushi master.

Nozomu Abe, Sushi Noz

181 E. 78th St , (bet. 3rd & Lexington Aves), New York, NY 10075
TEL 917-338-1792 | www.sushinoz.com

Chef Nozomu "Noz" Abe is not simply an outstanding sushi chef, but also an entertainer, producer and conductor. At Sushi Noz, an eight-seat "universe" serving a 23-25-course Omakase, he wows his customers six nights a week.

Upon entering his universe, you will be surrounded by a refreshing *hinoki* (cypress) scent that naturally comes from all directions—sliding doors, ceilings, pillars and the counter tables that are literally connected to Chef Noz's preparation counter. "This is my stage where I can entertain my customers through my dishes," says Chef Noz. Each seasonal piece is made with his finesse and magical touches. One of his signature techniques is to age fish, which makes it tender and umami-rich, and he is happy to show the works-in-progress to his customers. Each move of his preparation is captivating, but smoking fish with binchotan charcoal might be the most memorable. "New Yorkers love exciting things, and I am thrilled to serve them." Each item is also "paired" with an artisan-made serving dish handpicked by Chef Noz himself. He loves to tell the stories attached to them, which naturally amuses connoisseurs. Sushi Noz recently launched a series of pop-up events that introduce acclaimed chefs from Japan in collaboration with Chef Noz. "It would be great for New Yorkers to have more chances to taste exceptional Japanese chefs' cuisines without having to go all the way to Japan."

Hideo Kuribara, Ushiwakamaru

362 W 23rd St., (bet. 8th & 9th Aves), New York, NY 10011
TEL 917-639-3940 | www.ushiwakamarunewyork.com

If you like to appreciate the genuine Edomae style sushi, Ushiwakamaru, Michelin star-winning restaurant for two years in a row, is the place to go. Owner/Chef Hideo Kuribara began his career by training at the legendary Edomae restaurant Kintaro in Tokyo back in the eighties, and to this day, he has remained true to this style while consistently taking it to a higher level with his fundamental skills.

Chef Kuribara thinks highly of basic techniques. "When making nigiri, rice is very important. Each grain of rice should be molded into a piece that can be lifted with fingers, yet once in your mouth, the piece should naturally untangle. To make the piece, it needs refined technique," he says. As for fish, he alters his ways of cutting and processing fish based on their individual characteristics, making sure to use the optimal method for each type. Chef Kuribara states, "Having high quality ingredients makes things taste good, of course, but you'd be surprised how much you can bring out the best flavors of any ingredient by utilizing techniques."

Chef Kuribara's exquisite 15-piece *Omakase* includes typical Edomae items, *Zuke Maguro* (tuna pickled in soy sauce), *Aburi Toro* (grilled fatty tuna), *Hirame no Kobujime* (kelp cured fluke), and famous *Negitoro-maki* (tuna scallion roll). "Negitoro maki was invented at Kintaro in 1964, so I learned how to make it from the creator himself," he boasts.

Shigetoshi Nakamura, Nakamura NYC

172 Delancey St , (bet. Attorney & Clinton Sts), New York, NY 10002
TEL 212-614-1810 | www.nakamuranyc.com

Ramen is a bold and richly flavored dish that gives you energy to move on But there is so much delicateness hidden behind those empowering flavors Chef Shigetoshi Nakamura understands and approaches this aspect of ramen in ways that are likely different from most other ramen chefs "When I create my dishes, not only ramen but also other plates, I keep three principles in mind aroma, the quality and characteristics of each ingredient, and necessity," says Chef Nakamura This explanation makes sense if you've had his ramen, which has an enticing aroma at the beginning and as you dig in a story of flavor unfolds "Aroma is very important, and it really affects the way you taste dishes In a way, we eat the air that embraces umami"

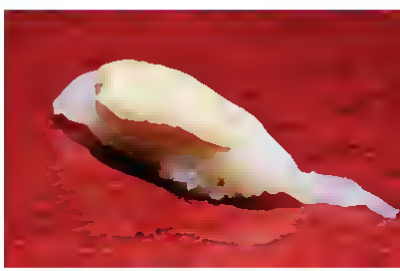
Chef Nakamura also explains, "I always think that the ingredients are the main players, not me So I try to add minimal input when orchestrating them There is no need to layer flavors since each ingredient has its own uniqueness What I have to do is find the ultimate matches that complement each other." His approach is like looking for a single origin coffee, because each ingredient has to have a unique beauty for a simplified matching. To appreciate his minimalistic ramen, try *Tonigara Ramen* with a light and clean chicken broth and *Truffle Miso Ramen*, vegan ramen that features seasonal mushrooms and broth made simply with miso and mugicha (roasted barley tea)

Takanori Akiyama, SakaMai / Bar MOGA

SakaMai 157 Ludlow St., New York, NY 10002 | TEL 646-590-0684 | www.sakamai.com
Bar MOGA 128 W. Houston St., New York, NY 10012 | TEL. 929-399-5853 | www.barmoga.com

Japanese cuisine is commonly considered to be light and simple, yet it can be guilt ily rich sometimes. If you have ever tried SakaMai's *Egg on Egg on Egg* or Bar MOGA's *Omu*-rice, you understand what's meant here. The former is a melting scrambled egg topped with uni and caviar, and the latter is chicken rice topped with a fluffy omelet that is slit open in the middle to cover the rice with runny egg. The creator of these decadent dishes is Chef Takanori Akiyama, formerly of legendary meat centric Japanese restaurant LAN, and Dieci, an Italian restaurant with Japanese twists (both no longer exist). His original rich and bold dishes cannot be found in other Japanese restaurants, as they offer the unique combination of being both unconventional and Japanese in nature.

"I admit that in the past I tended to add layer after layer to create taste, but now I am more drawn to finding simple yet divine matchings using fewer ingredients," says Chef Akiyama, whose career in New York spans 20 years. Despite his approach which has been modified over time, the core of his taste remains the same. You can still find playful and luxurious dishes like Steamed *Ankimo* (monkfish liver) with *Iburigakko* (smoked daikon pickles) and Miyazaki *Wagyu Katsu Sando* (wagyu beef cutlet sandwich). He is currently preparing to open a new restaurant with a 14-seat counter, which will serve his interpre tation of Japanese cuisine.



Toshio Suzuki, Satsuki

114 W. 47th St., (bet. 6th & 7th Aves.), New York, NY 10036
TEL: 212-278-0047 | www.satsuki.nyc

When he opened his first sushi restaurant in New York in 1983, there were neither creative rolls nor fusion sushi. "It was a time of unique ideas and burgeoning inventions. I was very conscious of what customers wanted, and created tons of new rolls and styles of sushi," says Chef Toshio Suzuki in reflection on that time. He long operated the legendary Sushi Zen, and today he runs his eponymous Suzuki restaurant. He has played a leading role in New York's sushi scene for nearly four decades. He has done this by entertaining customers, training numerous apprentices like Iron Chef Masaharu Morimoto, and helping non-Japanese chefs acquire the skills to handle fish.

He is now at the helm of the 10-seat omakase sushi counter Satsuki, tucked quietly in Suzuki. "After all these experiences, I now go back to the classics." He currently gets his inspiration from techniques and ingredients found in archival documents and culinary histories of Japan, and creates his omakase utilizing the basic yet necessary ideas perfected centuries ago. Offerings at Satsuki are made with a minimalistic approach, but are still dynamic and visibly striking. For example, the toro is simply finished with a brush of house-made sauce, and *kawahagi* (filefish) is served atop its own guts. In addition to creating sushi in his Michelin-starred restaurant, Chef Suzuki promotes fish sustainability and advocates for hygienic issues. He will forever be the front-runner of NY's sushi scene.

Eiji Ichimura, Ichimura at Uchu

217 Eldridge St , (bet Rivington & Stanton Sts), New York, NY 10002
www uchunyc com

With a nearly 50 year career as a sushi chef (35 years in New York), he has witnessed lots of changes in how Americans have enjoyed sushi since the early 80s However, the dynamic waves of the American sushi culture never swayed Chef Eiji Ichimura from which direction he wanted to go "I stick to my own style no matter how different trends play out," says Chef Ichimura He's been doing omakase sushi for over 20 years, long before the omakase became a trend, and his current omakase counter, nestled in Uchu, received a Michelin star

Although the omakase course changes seasonally, one of the most popular items is the *Uni Monaka* that features the best uni available on that day and caviar on *monaka* (Japanese wafers) Chef Ichimura does not use any seasoning in this dish, so that you can fully appreciate the taste of the ocean with the little kick of caviar Dig in by making a sandwich with the wafers, and you'll enjoy the medley of creamy rich uni spreading throughout your mouth Also notable items are sushi pieces atop three layers of *otoro* (the fattiest part of tuna) and two layers of *chutoro* (tuna meat with medium fat marbled) respectively There are logical reasons why he layers tuna slices, but to find out why, you can take a seat at the omakase counter in front of Chef Ichimura and ask him yourself

Redefining "Dining with Family"

SHURAKU

47 8th Ave (bet. Jane & Horatio Sts.) New York, NY 10014
TEL 212 807 0010 | www.shurakunyc.com
Tue Wed. 5:30-9 pm Thu Sat 5:30 11 pm

While most restaurants have a clear distinction between the restaurant staff and customers, Shuraku is different. The name "Shuraku" was conceptualized by Manager Yu's father, and comes from the kanji (Chinese characters) meaning, "a fun place to gather." The open kitchen concept has no barrier between the chefs and customers to create a personal and intimate dining experience. Chef/Owner Joe Conti explains that Shuraku is not just about the food, but about "the experience, sharing our love for Japanese cuisine with people, and treating them like family." Head Chef Sato comes from a fine dining background, but wanted Shuraku to offer high-end traditional food with an informal flair. The menu is created based upon what is available seasonally in Japan and the New York area and prepared with minimal preparation so the customer can appreciate the simplicity of each ingredient. Food is reasonably priced, so it is accessible to all. The menu offers Japanese comfort food such as *karaage* (fried chicken) and Wagyu *nikomi* (beef stew). There is also a $100 tasting menu, which is a "journey" of the whole menu. Rare sakes are also available for pairing. Going in to the fall and winter, you can enjoy dishes featuring mushrooms, *sudachi* (Japanese citrus), and Hokkaido seafood. Head to Shuraku for an experience in the kitchen that is like dining with family.

Seared washu gyu beef does not need much seasoning to savor (above). Sleek Inaniwa udon in soup is topped with ikura and aromatic vegetables for perfection (left).

Miso-marinated black cod is served with Hoba (magnolia leaf) making it more aromatic and flavorful.

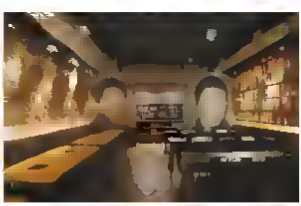
Watching master chefs prepare your dishes in the open kitchen is enjoyable and makes your dining more fruitful.

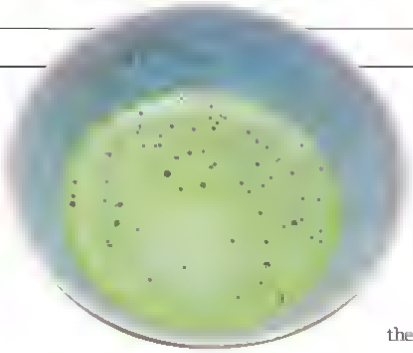
Plentiful Lunch at Authentic Yakiniku BBQ House

Yakiniku Futago

(Chelsea Location)

37 W. 17th St., (bet. 5th & 6th Aves.), New York, NY 10011
TEL 212-620-0225 | www.futago25usa.com
Mon-Sat 12 pm-2:30 pm, 5-11 pm Sun. 5-11 pm





A Taste of Japanese Matcha Without the Plane Ticket

Setsugekka East Village

74 E 7th St (bet 1st & 2nd Aves) New York NY 10003
TEL 646 895 9586 | www.setsugekkany.com

Every Thursday Setsugekka grinds *tencha* (steamed and dried tea leaves specially harvested for matcha) into matcha powder. Freshly ground matcha has a superb color and emits an exquisite aroma.

Matcha Affogato is one of the popular items.

Opening the door to Setsugekka East Village, the bustling streets of New York City disappear & the atmosphere shifts into a Japanese teahouse that feels like it's thousands of miles away. Customers can choose from different types of matcha produced in various regions across Japan. Unlike typical coffee shops, Setsugekka allows each customer to choose a handcrafted chawan (tea bowl) to drink their tea. "We want to collaborate with many artists surrounding tea ceremony," says Setsugekka co-owner & Japanese tea ceremony master Ms. Souheki Mori. The matcha is also prepared traditionally, in a way only someone with over 20 years of training could offer. Wearing a kimono, Ms. Mori elegantly whisks the matcha into a frothy drink. Japanese sweets are also available for purchase.

The real showstopper though, is located next to the tatami mat seating. A traditional heavy stone grinder enables the teahouse to serve freshly ground matcha every week. The scent of the powdered green tea floats through the store, beckoning customers to relax and enjoy their beverages without rushing. Setsugekka also offers tea ceremony lessons & hosts various exhibitions regularly. Check their website for more details (www.setsugekkany.com).

Authentic Japanese barbeque restaurant, Yakiniku Futago has a set lunch that is wowing customers, as they can enjoy the same quality meats as at dinnertime for a fraction of the price. Lunchbox offerings include kalbi, skirt steak, fillet, spicy pork, spicy chicken, seafood and vegetarian, and come with sides like fried chicken, kimchi, rice and miso soup (with free refills for the last two). This lunch option is not only filling but also fun, as you get to cook the meat yourself over Futago's special grill. With holes on the side that suck away the air, you won't come away smelling of smoke. The meat is pre-marinated, but for even more flavor you can dip it in the special Japan-made sauce after grilling as you like. Also, one of Futago's standouts is the signature "ju" style rich dish, and you can choose between *Special Black Wagyu Beef & Uni Ju* or *Premium Fillet & Uni Ju*. Endless delectable options await you at Yakiniku Futago, where you can enjoy a luxurious lunch at the spacious tables scattered throughout its stylish interior.

Anyone who orders a lunchbox with meat (kalbi, *harami*, fillet, spicy pork or spicy chicken) through November 30 can receive an extra-large serving of the main item in the set of their choice (i.e. nine slices of meat as opposed to six).

Japanese Restaurant Guide

$35 Average price for the dinner entree at a typical restaurant

Sushi Bar Available
Open for Lunch
M Tu W Day Close
Delivery
Th F Sa Su
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner
★ Chopsticks NY available to pick up

Upper West

Upper West — GO! GO! CURRY!

They serve Japanese-style thick curry sauce over white rice with your choice of topping. It's delicious, freshly made yet quick, cheap and high quality. That's why Go Go Curry is very addictive. Now You can enjoy Japanese comfort food in Harlem

567 W. 125th St. (at Broadway) $8.5
646-833-7143 www.gogocurryusa-ny.com

Upper West — Amaze Fusion & Lounge $35
486 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1078

Upper West — Bar Masa $69
Time Warner Ctr., 10 Columbus Cir., 4 Fl.
212-823-9800

Upper West — Gari $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4616

Upper West — Haru $39
433 Amsterdam Ave. (bet. 80th & 81st St.)
212-579-5656

Upper West — Ichin Restaurant $25
53 W. 108th St. (bet. Manhattan & Columbus Ave.)
212-865-4888

Upper West — Jin Ramen* $15
3183 Broadway (at 125th St.)
646-559-2862

Upper West — Jin Ramen* $15
462 Amsterdam Ave. (at 82nd St.)
646-857-0755

Upper West — Kitaro $20
510 Amsterdam Ave. (bet. 84th & 85th St.)
212-787-8008

Upper West — Momoya Amsterdam $42
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Upper West — Nabe Harlem* $25
2367 Frederick Douglass Blvd. (bet. 127th & 128th St.)
646-370-4008

Upper West — Naruto Ramen $18
2634 Broadway (at 100th St.)
212-222-0228

Upper West — Rai Rai Ken* $15
1467 Amsterdam Ave. (bet. 131st & 130rd St.)
917-639-3342

Upper West — RAKU $20
57 W. 76th St. (at Columbus Ave.)
212-873-1220

Upper West — Suma Sushi $25
364 Amsterdam Ave. (bet. 102th & 103th St.)
212-280-5858

Upper West — Sun-Chan $25
2707 Broadway (bet. 103rd & 104th St.)
212-748-5008

Upper West — Sushi Inoue $70
381 Lenox Ave. (bet. 129th & 130th St.)
646-766-0556

Upper West — Sushi Ysaka* $30
251 W. 72nd St. (bet. B'way & West End Ave.)
212-496-8460

Upper West — Vine Sushi & Sake* $20
2953-55 Broadway (bet. 115th & 116th St.)
212-222-3568

Upper West — Yasha Ramen $13
940 Amsterdam Ave. (bet. 106th & 107th St.)
212-222-2985

Upper West — Zurutto $25
142 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-496-0022

Upper East

Upper East — AMUKA $23
1567 2nd Ave. (bet. 80th & 81st St.)
212-772-1888

Upper East — A Asosan Sushi $25
1103 1st Ave. (bet. 60th & 61st St.)
212-308-8828

Upper East — CHOCHIN $15
310 E. 83rd St. (bet. 1st & 2nd Ave.)
212-426-1216

Upper East — Donguri $40
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5956

Upper East — Haru Sake Bar $38
1327 3rd Ave. (at 76th St.)
212-452-2230

Upper East — Ichiro $30
1694 2nd Ave. (bet. 87th & 88th St.)
212-369-6300

Upper East — INASE $40
1586 1st Ave. (bet. 82nd & 83rd St.)
212-628-1238

Upper East — IRON Sushi* $25
355 E. 78th St. (bet. 1st & 2nd Ave.)
212-772-7680

Upper East — Isohnma $30
1666 3rd Ave. (bet. 93rd & 94th St.)
212-426-0099

Upper East — Ko Sushi (2nd Ave) $31
1329 2nd Ave. (at 70th St.)
212-439-1478

Upper East — Ko Sushi (York Ave) $31
161 York Ave. (bet. 85th & 86th St.)
212-772-8838

Upper East — Kyoto Sashi $30
1240 Lexington Ave. (bet. 83rd & 84th St.)
212-289-5024

Upper East — Matsu $20
411 E. 70th St. (bet. York & 1st Ave.)
212-744-5454

Upper East — Momokawn $25
1466 1st Ave. (bet. 76th & 77th St.)
212-256-0403

Upper East — Naruto Ramen* $18
1596 3rd Ave. (bet. 93th & 90th St.)
212-289-7803

Upper East — Poku $30
343 E. 85th St. (bet. 1st & 2nd Ave.)
212-249-0588

Upper East — Sasahuna $40
401 E. 73rd St. (bet. York & 1st Ave.)
212-249-9563

Upper East — Sushi of Gari $80
402 E. 78th St. (bet. York & 1st Ave.)
212-517-5340

Upper East — Sushi Seki* $57
1143 1st Ave. (bet. 62nd & 63rd St.)
212-371-0238

Upper East — Tanoshi Sushi Suka Bar* $55
1372 York Ave. (bet. 73rd & 74th St.)
917-265-9254

Upper East — YUKA* $25
1557 2nd Ave. (bet. 80th & 81st St.)
212-772-9575

Midtown West

Midtown West — GO! GO! CURRY!*

The triple crown winner of Japanese curry cuisine is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website

273 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212-730-5555 www.gogocurryusa-ny.com

Midtown West — Bamboma $30
47 W. 56th St. (bet. 5th & 6th Ave.)
212-581-0930

Midtown West — DONBURI-YA* $25
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-580-7308

Midtown West — Thn East Saku Bar $30
43 W. 32nd St. (bet. 5th Ave. & Broadway)
212-563-1500

Midtown West — Hida-Chan Ramen $20
314 W. 53rd St. (bet. 8th & 9th Ave.)
212-956-0066

Midtown West — Ichousasa $25
302 W. 50th St. (bet. 8th & 9th Ave.)
212-315-4800

Midtown West — Ikmari Steak 5th Ave $20
37 W. 46th St. (bet. 5th & 6th Ave.)
917-409-5781

Midtown West — Ikmari Stenk Times Square $20
366 W. 46th St. (bet. 8th & 9th Ave.)
917-409-5940

Midtown West — Inakaya $45
231 W. 40th St. (bet. 7th & 8th Ave.)
212-354-2195

Midtown West — IPPUDD NY WESTSIDE $32
321 W. 51st St. (bet. 8th & 9th Ave.)
212-974-2500

Midtown West — ISE Meakur-tei 56 $25
56 W. 56th St. (bet. 5th & 6th Ave.)
212-707-8702

Midtown West — KATSUHAMA55* $18
43-45 W. 55th St. (bet. 5th & 6th Ave.)
212-541-7145

Midtown West — Kndnma 45 $25
301 W. 45th St. (at 8th Ave.)
212-582-8085

Midtown West — Rai $80
40 W. 40th St. (bet. 5th & 6th Ave.)
212-921-3330

Midtown West **Mira Sushi***
40 W 22nd St. (bet. 5th & 6th Ave.) $11
212-989-7983

Midtown West **Natsumi**
226 W 50th St. (bet. Broadway & 9th Ave.) $40
212-258-2988

Midtown West **Nippari***
245 W 51st St. (bet. Broadway & 8th Ave.) $30
646-964-5332

Midtown West **NOBU 57**
40 W 57th St. (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha**
350 W 46th St. (bet. 8th & 9th Ave.) $25
212-581-3188

Midtown West **Ootoya Times Square**
141 W 41st St. (bet. 6th Ave. & Broadway) $20
212-704-0833

Midtown West **Sake Bar Hagi**
152 W 43rd St. (bet. 6th & 7th Ave.) $25
212-764-9549

Midtown West **Shimizu**
318 W 51st St. (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Sushi Damo**
330 W 58th St. (bet. 8th & 9th Ave.) $45
212-707-8809

Midtown West **Sushi of Gari 46**
347 W 46th St. (bet. 8th & 9th Ave.) $55
212-957-0046

Midtown West **Sushi Osaka**
535 8th Ave. (bet. 36th & 37th St.) $15
212-629-5708

Midtown West **Sushiden***
123 W 49th St. (bet. 6th & 7th Ave.) $45
212-354-2900

Midtown West **Sushiya***
28 W 56th St. (bet. 5th & 6th Ave.) $20
212-247-5756

Midtown West **SUZUKI**
114 W 47th St. (bet. 6th & 7th Ave.) $70
212-278-0010

Midtown West **TABATA RAMEN***
540 9th Ave. (bet. 39th & 40th St.) $15
212-290-7491

Midtown West **TABATA RAMEN***
557 8th Ave. (bet. 37th & 38th St.) $15
212-465-2418

Midtown West **Terakowa Ramen**
885 9th Ave. (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Next Door**
386 W 52nd St. (bet. 8th & 9th Ave.) $20

Midtown West **Totto Raman W 51st**
464 W 51st St. (bet. 9th & 10th Ave.) $20
646-590-9056

Midtown West **Totto Ramen W 52nd**
388 W 52nd St. (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yakiton TOTTO**
251 W 55th St. (bet. Broadway & 8th Ave.) $45
212-245-4555

Midtown West **Yummy Sushi***
30 Rockefeller Plaza, Concourse Level $10
212-458-2100

Midtown East

Midtown East **GO! GO! CURRY!***

East 53rd Stadium is the 6th location of Go! Go! Curry! in NYC. They provide large portions at a reasonable price. Its 8-seat dining room is easily filled up during lunch- and dinnertime. They also offer free delivery.
235 E. 53rd St. (bet. 2nd & 3rd Ave.) $8.5
646-678-8259 www.gogocurryusa-ny.com

Midtown East **Ahunya Kinnosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Amane**
245 E. 44th St. (bet. 2nd & 3rd Ave.) $300
212-986-5300

Midtown East **Azusa**
9 E. 44th St. (bet. Madison & 5th Ave.) $35
212-681-0001

Midtown East **Gyu-Kaku***
805 3rd Ave., 2 Fl. (at 50th St.) $40
212-702-9818

Midtown East **Hokubai**
The Kitano Hotel 66 Park Ave. (at 38th St.) $65
212-885-2000

Midtown East **Hatsuhana**
17 E. 48th St. (bet. Madison & 5th Ave.) $50
212-355-3345

Midtown East **Hide-Chan Ramen**
248 E. 52nd St., 2 Fl. (bet. 2nd & 3rd Ave.) $20
212-813-1900

Midtown East **HINATA**
159 E. 55th St. (bet. 3rd & Lexington Ave.) $20
212-355-2974

Midtown East **Ikinari Steak Park Ave**
465 Park Ave. South (bet. 30th & 31st St.) $20
917-2f1-2786

Midtown East **Izakaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.) $40
212-986-5704

Midtown East **Jukai**
237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-588-8788

Midtown East **Kajitsu**
125 E. 39th St. (bet. Lexington & Park Ave.) $65
212-228-4873

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.) $10
212-758-5808

Midtown East **Kokage**
125 E. 39th St. (bet. Lexington & Park Ave.) $35
212-228-4873

Midtown East **Lucky Cat**
232 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-838-5333

Midtown East **Mifuua**
245 E. 44th St. (bet. 2nd & 3rd Ave.) $10
212-986-2800

Midtown East **Nada-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.) $20
212-838-2537

Midtown East **Nare Sushi**
115 E. 57th St. (bet. Lexington & Park Ave.) $20
646-666-0061

Midtown East **Nippoe***
155 E. 52nd St. (bet. 3rd & Lexington Ave.) $45
212-758-0228

Midtown East **ONOOERA**
481 5th Ave. (bet. 40th & 41st St.) $70
212-330-0925

Midtown East **Ramen Takumi***
517 3rd Ave. (bet. 34th & 35th St.) $10
212-679-2752

Midtown East **Sakagura***
211 E. 43rd St. 81F (bet. 2nd & 3rd Ave.) $50
212-953-7253

Midtown East **Shinbashi***
7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1009

Midtown East **Shinya Shokudo**
248 E. 52nd St. (bet. 2nd & 3rd Ave.) $20
212-230-1234

Midtown East **Shochu & Tapas AYA**
247 E. 50th St. (bet. 2nd & 3rd Ave.) $30
212-715-0770

Midtown East **Soba TOTTO**
211 E. 43rd St. 1 Fl. (bet. 2nd & 3rd Ave.) $40
212-557-6200

Midtown East **Sushi You**
246 E. 51st St. (bet. 2nd & 3rd Ave.) $85
212-752-2987

Midtown East **SushiAnn**
38 E. 51st St. (at Park Ave.) $50
212-755-1780

Midtown East **Sushidea**
19 E. 48th St. (bet. Madison & 5th Ave.) $45
212-758-2700

Midtown East **TOMI JAZZ**
239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East **Totto Ramen E. 52nd**
248 E. 52nd St. (bet. 2nd & 3rd Ave.) $30
212-421-0052

Midtown East **West Udon Izakaya**
150 E. 46th St. (bet. 3rd & Lexington Ave.) $10
212-922-9677

Midtown East **Wokum**
325 Lexington Ave. (bet. 38th & 39th St.) $50
212-447-1212

Midtown East **Yakiniku GEN***
250 E. 52nd St. (bet. 2nd & 3rd Ave.) $50
212-602-1128

Midtown East **Yamato Ramen & Izakaya**
542 3rd Ave. (bet. 36th & 37th St.) $20
646-861-1667

Korea Town

Koreatown **Ichi Umi Restaurant***
6 E. 32nd St. (bet. Madison & 5th Ave.) $30
212-725-1333

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.) $20
646-369-9364

Chelsea

Chelsea **annju***

A self-service restaurant conveniently located near union square station features an original menu created by the Japanese owner. There are many items to choose from including such items as bento, ramen, udon, daily donburi and sake.
20 E 17th St. (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th locat on of Go! Go! Curry! in NYC. "Katsu curry" "Home-run curry" and Grand Slam are always popular among New Yorkers. On the 5th, 15th, and 25th of each month, get free topping coupons on purchase for GO GO DAY.

144 W 13th St. (bet. 6th & 7th Ave.) | 212-255-4555 | www.gogocurryusa-ny.com | $8.5

Chelsea **Ajisen Ramen***
139 W 23rd St. (bet. 6th & 7th Ave.) | 646-638-0888 | $16

Chelsea **Asuka Sushi**
300 W 23rd St. (at 8th Ave.) | 212-727-0888 | $25

Chelsea **E.A.K. Rameu**
485 5th Ave. (bet. 11th & 12th St.) | 646-863-2027 | $30

Chelsea **Huuamizuki Cafe***
143 W. 29th St. (bet. 6th & 7th Ave.) | 212-695-5533 | $9

Chelsea **Ikinari Steak Chelsea 7th Ave**
154 7th Ave. (bet. 19th & 20th St.) | 917-409-5857 | $20

Chelsea **Ikinari Steak Chelsea 9th Ave**
98 9th Ave. (bet. 14th & 15th St.) | 646-692-9278 | $20

Chelsea **Kika Sushi**
235 5th Ave. (bet. 24th & 25th St.) | 212-677-3660 | $15

Chelsea **MORIMOTO**
88 10th Ave. (bet. 15th & 16th St.) | 212-989-8883 | $30

Chelsea **NAOKI**
311 W. 17th St. (bet. 8th & 9th Ave.) | 646-861-0086 | $30

Chelsea **Ootoya Chulsea**
8 W. 18th St. (bet. 5th & 6th Ave.) | 212-255-0018 | $20

Chelsea **Ushwakamero**
362 W. 23rd St. (bet. 8th & 9th Ave.) | 917-639-3940 | $80

Chelsea **Yakuuku Futaga**
37 W. 17th St. (bet. 5th & 6th Ave.) | 212-620-0225 | $20

Gramercy

Gramercy **Chushi***
77 Irving Place (at 19th St.) | 212-420-1419 | $20

Gramercy **Mishima***
164 Lexington Ave. (bet. 30th & 31st St.) | 212-532-6500 | $20

Gramercy **Momukawa**
157 E. 29th St. (bet. 3rd & Lexington Ave.) | 212-684-7830 | $39

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (bet. Park & Madison Ave.) | 212-683-2208 | $40

Gramercy **Tsura Ton Tan**
21 E. 16th St. (bet. Broadway & 5th Ave.) | 212-989-1000 | $30

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) | 212-475-0999 | $20

West Village

West Village **GO! GO! CURRY!***

With the motto "Everything for your geeks' appetite", 5th, 15th, 25th are Go Go Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.

231 Thompson St. (bet. W. 3rd & Bleecker St.) | 212-505-2555 | www.gogocurryusa-ny.com | $8.5

West Village **Chu Chu Saa***
15 W. 8th St. (bet. 5th & 6th Ave.) | 212-473-3333 | $20

West Village **Ouju Restaurant***
14 W. 4th St. (at Mercer St.) | 212-505-9343 | $20

West Village **E.A.K. Rameu**
489 6th Ave. (bet. 11th & 12th St.) | 646-863-2027 | $13

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) | 212-647-9199 | $40

West Village **Hakata Tantoa***
61 Grove St. (bet. 7th Ave. & Bleecker St.) | 212-242-9699 | $25

West Village **MEW MEN**
7 Cornelia St. (bet. West 4th & Bleeker St.) | 212-727-1050 | $18

West Village **Mikado***
525 6th Ave. (bet. 13th & 14th St.) | 212-255-9381 | $20

West Village **Mi-Nu Sushi Totoya**
496 6th Ave. (bet. 12th & 13th St.) | 917-675-8942 | $25

West Village **Pokaricu**
162 W. 4th St. (bet. 6th & 7th Ave.) | 212-300-4578 | $11

West Village **Ramen Takumi***
1 University Pl. (bet. University & Waverly Pl.) | 212-228-2752 | $13

West Village **Ramen-Yu West 3rd**
133 W. 3rd St. (bet. Macdougal & 6th Ave.) | 212 254-9828 | $15

West Village **Ramen-Ya West 4th**
181 W. 4th St. (bet. 6th & 7th Ave.) | 212-633-5440 | $15

West Village **Rackmeisha***
11 Barrow St. (bet. West 4th & Bleecker St.) | 212-675-7775 | $35

West Village **SAIKAI Dining Bar**
24 Greenwich Ave. (bet. Charles & W. 10th St.) | 646-838-2588 | $30

West Village **Souou Rastaurant***
28 E. 13th St. (bet. University Pl. & 5th Ave.) | 212-627-7150 | $20

West Village **Sushi Mumha**
255 Bleecker St. (bet. Leroy & Cornelia St.) | 212-675-5885 | $18

East Village

East Village **Ashya**
187 1st Ave. (bet. 10th & 11th St.) | 212-505-3348 | $15

East Village **Berou Burou**
164 1st Ave. (at 10th St.) | 212-477-0005 | $30

East Village **Bassou**
5 Bleecker St. (bet. Elizabeth St. & Bowery) | 212-228-8502 | $40

East Village **Cha-An**
230 E. 9th St. 2Fl. (bet. 2nd & 3rd Ave.) | 212-228-8030 | $20

East Village **Cha-Ko Rustaarant**
53 1st Ave. (bet. 3rd & 4th St.) | 212-388-0885 | $10

East Village **Curry-Ya**
214 E. 10th St. (bet. 1st & 2nd Ave.) | 866-602-9779 | $20

East Village **East Noodle**
113 2nd Ave. (at 7th St.) | 212-982-4285 | $16

East Village **Gyu-Kaku***
34 Cooper Sq. (bet. 4th St. & Astor Pl.) | 212-475-2988 | $40

East Village **Hakata Hnt Pot**
56 St. Marks Pl. (bet. 1st & 2nd Ave.) | 212-533-7711 | $30

East Village **Hasaki***
210 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-473-3327 | $40

East Village **Hi-Collar**
214 E. 10th St. (bet. 1st & 2nd Ave.) | 212 777 7018 | $20

East Village **Ikaan Steak East Villuga**
90 E. 10th St. (bet. 3rd & 4th Ave.) | 917 388-3546 | $20

East Village **IPPUOO NY**
65 4th Ave. (bet. 9th & 10th St.) | 212 388-0089 | $29

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.) | 212-228-0102 | $29

East Village **Izakaya**
328 E. 6th St. (bet. 1st & 2nd Ave.) | 917-457 1284 | $40

East Village **Jack's Slidars & Sushi**
171 3rd Ave. (bet. 16th & 17th St.) | 212-466-2828 | $15

East Village **Japoaca**
100 University Pl. (at 12th St.) | 212 243-7752 | $40

East Village **JEWEL BAKO**
238 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) | 212 979-1012 | $45

East Village **Kamhi Ramen Housu***
351 E. 14th St. (bet. 1st & 2nd Ave.) | 212-228-1366 | $15

East Village **Kenka***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212 254-8363 | $29

East Village **Kotohuki**
56 3rd Ave. (bet. 10th & 11th St.) | 212 353-5088 | $28

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) | 212 982-4140 | $42

East Village **May's Place Sushi**
121 2nd Ave. (bet. 7th & St. Marks Pl.) | 212 533-8448 | $15

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) | 212-505-9001 | $10

East Village **OH! Taisho***
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-473-1300 | $20

East Village **Ootoya Greenwich Village** $20
41 E. 11th St. (at University Pl.) 212-473-4300

East Village **Otafuku x Medetai*** $7
220 E. 9th St. (bet. 2nd & 3rd Ave.) 646-998-3438

East Village **Rai Rai Ken*** $15
218 E. 10th St. (bet. 1st & 2nd Ave.) 212-477 7030

East Village **Romeo Misoya New York** $10
129 2nd Ave. (bet. 7th St. & St. Marks Pl.) 212-677-4825

East Village **Rameo Setagaya *** $13
34A St. Marks Pl (bet. 2nd & 3rd Ave.) 212-387 7959

East Village **Rice Burger Yoseikichi** $14
236A E. 9th St. (bet. 2nd & 3rd Ave.) 646-998-9725

East Village **Sakagura East Village** $50
231 E. 9th St. (bet. 2nd & Stuyvesant St.) 212-979-9678

East Village **Sake Bar Decibel** $40
240 E. 9th St. (bet. 2nd & 3rd Ave.) 212 979-2733

East Village **Sake Bar Satsbo** $25
202 E. 7th St. (bet. Ave B & C) 212-614-0533

East Village **Shabu-Tatsu*** $30
216 E. 10th St. (bet. 1st & 2nd Ave.) 212-477 2572

East Village **Sobaya*** $20
229 E. 9th St. (bet. 2nd & 3rd Ave.) 212-533-6966

East Village **Souen East Village*** $15
326 E. 6th St. (bet. 1st & 2nd Ave.) 212-388-1155

East Village **Sushi Doja** $31
110 1st Ave. (bet. 7th & 6th St.) 646-692-8388

East Village **Tabahachi East Village** $25
85 Ave A (at 6th St.) 212-505-6524

East Village **Udae West*** $20
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)

East Village **Uogashi** $30
161 1st Ave. (bet. 11th & 12th St.) 212-253-0626

East Village **Village Yokocho** $20
8 Stuyvesant St. 2Fl. (bet. 9th St. & 3rd Ave.) 212-598-3041

East Village **Yakiniku West*** $25
218 E. 9th St. (bet. 2nd & 3rd Ave.) 212-979-9238

East Village **Yebiten Taisba*** $20
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-228-5066

East Village **Yuba Restaurant** $40
105 E. 9th St. (bet. 3rd & 4th Ave.) 212 777-8188

East Village **Zee 6*** $15
326 E. 6th St. (bet. 1st & 2nd Ave.) 646-429-8471

East Village **Zee 6*** $12
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-533-6955

East Village **ZUNDO-YA** $20
84 E 10th St. (bet. 3rd & 4th Ave.) 917-639-3549

Lower Manhattan

Lower Mhn **GO! GO! CURRY!*** $8
World Trade Center Stadium is their 3rd locat on after Times Square and Washington Square Park Stad um. On the 5th 15th and 25th of each month get free topp ng coupons on purchase for GO GO DAY. Check the website for spea al promo
12 John St (bet. Broadway & Nassau St.) 212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **Ajisen Ramen*** $16
14 Mott St. (bet. Worth & Bayard St.) 212-267-9580

Lower Mhn **Azasu** $30
48 Clinton St. (bet. Stanton & Rivington St.) 212 777 7089

Lower Mhn **Bento Nouveau*** $8
32 Broadway (at Morris St.) 212 747-0994

Lower Mhn **Japanese Curry Goemon** $15
29 Kenmare St. (bet. Elizabeth & Mott St.) 212-226-1262

Lower Mhn **KOMEWAZA** $17
40 Water St. (at Coenties Slip) 646-308-1727

Lower Mhn **NY Sushi Ko** $61
91 Clinton St. (bet. Rivington & Delancey St.) 917-734-5857

Lower Mhn **Rabbit House** $20
76 Forsyth St. (bet. Canal & Hester St.) 212-343-4200

Lower Mhn **Ramen Ishida** $20
122 Ludlow St. (bet. Delancey & Rivington St.) 646-590-3276

Lower Mhn **Yakitori Tora** $35
72 Kenmare St. (bet. Mulberry & Mott St.) 212-966-1100

Lower Mhn **Yopparai** $40
151 Rivington St. (bet. Suffolk & Clinton St.) 212 777 7253

Tribeca

Tribeca **Azabu** $25
428 Greenwich (bet. Laight & Vestry St.) 212 274-0428

Tribeca **B Flat** $25
277 Church St. (bet. White & Franklin St) 212 219-2970

Tribeca **Brushstroku** $75
30 Hudson St. (at. Duane St.) 212 791-3771

Tribeca **NINJA*** $25
25 Hudson St. (bet. Reade & Duane St.) 212-274-8500

Tribeca **NOBU DOWNTOWN** $100
195 Broadway (bet. Dey & Fulton St.) 212 219-0500

Tribeca **NOBU NEXT DOOR** $75
195 Broadway (bet. Dey & Fulton St.) 212-334-4445

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$60 platter and you can add Japanese style dishes.
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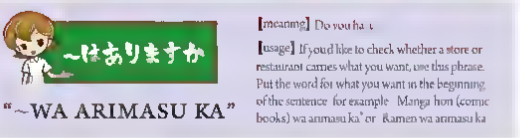
~はありますか
"~WA ARIMASU KA"
[meaning] Do you have
[usage] If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence for example Manga hon (comic books) wa arimasu ka? or Ramen wa arimasu ka

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $25
212-965-0200

Tribeca **Sushi Azabu**
428 Greenwich (bet. Lanpht & Vestry St.) $50
212-274-0428

Tribeca **Takahachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $35
212-571-1930

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212-233-3267

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hirohisa**
73 Thompson St. (bet. Broome & Spring St.) $85
212-925-1613

Soho **Omae**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8923

Soho **Sozeo Soho***
210 6th Ave. (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **Samurai Papa**

The signature dish at Samurai Papa is their Bukkake Pork Belly Ramen. Rich, milky soup extracted from pork belly. First try it as is, then gradually add bonito broth for milder flavor. Their selection of side dishes and sake are quite large, and they are also open for lunch.

32 Vleet St. (bet. Graham & Manhattan Ave.) $20
718-599-7171

Brooklyn **1 or 8***
6th St. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-923-1600

Brooklyn **Boza**
257 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi Japanese Cuisine**
9316 4th Ave. (bet. 93rd & 94th St.) $40
718-833-7798

Brooklyn **Ganso**
25 Bond St. (at Livingston St.) $11
718-403-0900

Brooklyn **Gendo***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-638-8866

Brooklyn **Hibino Japanese Restaurant**
333 Henry St. (at Pacific St.) $35
718-362-5180

Brooklyn **ICHIRAN NY Brooklyn**
374 Johnson Ave. (bet. Bogart St. & Morgan Ave.) $25
718-381-0481

Brooklyn **Iron Chef House**
82 Clark St. (bet. Monroe Pl. & Henry St.) $15
718-858-8517

Brooklyn **IZAKAYA on SMITH**
176 Smith St. (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **KOGANE RAMEN**
78 Henry St. (bet. Pineapple & Orange St.) $30
718-875-2828

Brooklyn **Mizu**
314 Bedford Ave. (bet. 6th St & 7th St.) $20
718-782-6666

Brooklyn **Naruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Okiway**
1006 Flushing Ave. (bet. Wilson Ave. & Noll St.) $30
718-417-1091

Brooklyn **Osaka**
272 Court St. (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave. (bet. Berkeley & Lincoln Pl.) $25
718-783-1388

Brooklyn **OZU**
78 Clark St. (bet. Hicks & Henry St.) $20
718-797-0288

Brooklyn **Ramen Andante**
130 Grand St. (bet. Remy & Bedford Ave.) $15
929-397-0010

Brooklyn **Rameo Setagaya***
280 Bedford Ave. (bet. Based & N. 1st St.) $15
718-218-8508

Brooklyn **Sakuro 6**
937 Manhattan Ave. (bet. Calyer & Noble St.) $10
718-349-7888

Brooklyn **SALT + CHARCOAL**
171 Grand St. (at Bedford Ave.) $30
718-782-2067

Brooklyn **Samurai Mama**
205 Grand St. (bet. Bedford & Driggs Ave.) $20
718-599-0161

Brooklyn **Samurai Papa BS**
594 Lafayette Ave. (bet. Nostrand & Marcy Ave.) $15
718-398-8161

Brooklyn **Sapporo Haru Japanese**
622 Manhattan Ave. (bet. Driggs & Nassau Ave.) $16
718-389-8712

Brooklyn **Sashi Katsuei**
210 7th Ave. (at 3rd St.) $35
718-788-5338

Brooklyn **Tanzao**
7117 18th Ave. (at 71st St.) $30
718-621-3238

Brooklyn **WASAN**
440 Bergen St. (bet. 5th & Flatbush Ave.) $40
347 725-3550

Brooklyn **Zenkichi***
77 N. 6th St. (bet. Berry St. & Wythe Ave.) $60
718-388-8385

Queens

Queens **Ajisen Ramen***
38-10 138th St., 1 Fl. Flushing, NY 11354 $16
718-395-8119

Queens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 $18
718-937-0299

Queens **Bistro 33**
19-33 Ditmars Blvd., Astoria, NY 11105 $20
718-721-1333

Queens **Giopachi***
33-41 Francis Lewis Blvd. Bayside, NY 11358 $30
718-539-8531

Queens **gowasabi***
34-02 30th Ave., Astoria, NY 11103 $23
718-204-7354

Queens **Hokata**
37-02 Prince St., Flushing, NY 11354 $13
718-321-0280

Queens **Hoshi Ramen & Izakaya***
162-12 Northern Blvd., Flushing, NY 11358 $12
718-224-2861

Queens **Hibino Japanese Restaurant***
10-70 Jackson Ave. Longisland City, NY 11101 $35
718-392-5180

Queens **Hinomaru Ramen**
33-18 Ditmars Blvd. Astoria, NY 11105 $15
718-777-0228

Queens **KATSUNO***
103-01 Metropolitan Ave., Forest Hills, NY 718-575-4033 $35

Queens **Koedo***
25-13 Broadway Astoria, NY 11106 $30
718-204-0060

Queens **Motsu Sushi**
3411 30th Ave. Astoria, NY 11103 $15
718-726-7029

Queens **Nonta**
107-06 70th Rd., Forest Hills, NY 11375 $20
718-263-2969

Salmon Don
$15
Eat in or take out
Enjoy seared salmon topped over white rice with ponzu sauce and yuzu-flavored soy sauce for a refreshing taste!
20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel. 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-5pm

Queens **Oiski Sushi**
37-04 Ditmars Blvd., Astoria, NY 11105 $25
718-626-0588

Queens **Piak Nori***
36-06 30th Ave. Astoria NY 11103 $30
718-685-2356

Queens **Romeo Okidoki***
34-05 30th Ave., Astoria, NY 11103 $15
718-806-1677

Queens **Skiro of Japan Atlas Pk**
80-40 Cooper Ave. Glendale, NY 11385 $20
718-326-8704

Queens **SUSHI ISLAND**
67 18 Queens Blvd. Elmhurst, NY 11373 $20
718-803-3033

Queens **Suski Yasu***
70-11 Austin St. Forest Hills NY 11375 $30
718-575-5169

Queens **Takesushi***
43-45 42nd St. Sunnyside, NY 11104 $25
718-729-8253

Queens **Taedo Sushi**
86-26 Fresh Pond Rd., Ridgewood, NY 11385 $12
718-381-0909

Queens **Watawa Sushi***
33-10 Ditmars Blvd., Astoria, NY 11105 $25
718-545-9596

Long Island

Long Island **Kestaurant Yaeagucki***

Since 1983 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate the authenticity and generous portions. As do their regular menu, daily lunch specials and the Chef Special are popular among the local patrons.

43 Main St. Port Washington NY 11050 $25
516-883-3500

Long Island **Benihana**
2105 Northern Blvd Manhasset, NY 11030 $30
516-627 3400

Long Island **Benikana**
920 Merchant's Concourse Westbury NY $30
516-222-8091

Long Island **Inatome Japanese Steak House***
8 5th St. Valley Stream NY 11581 $28
516-872-0413

Long Island **Isona**
214 Jericho Tpk., Floral Park, NY 11001 $25
516-437-4552

Long Island **Kokan Restaurant***
2018 Merrick Rd., Merrick, NY 11566 $30
516-223-8200

Long Island **Koiso**
540 Westbury Ave. Carle Place, NY 11514 $26
516-333-3434

Long Island **KoraBam***
479 New York Ave., Huntington, NY 11743 $30
631-673-0060

Long Island **Korofuse***
77 Commack Rd., Commack, NY 11725 $25
631-499-1075

Long Island **Mumoa Restaurant ***
1300 Franklin Ave., Garden City NY 11530 $32
516-747 3388

Long Island **Nagashima**
12 A-1 Jericho Tpk. Jericho NY 11753 $25
516-338-0022

Long Island **Sappora**
3266 Merrick Rd. Wantagh NY 11793 $18
516-785-3853

Long Island **Sea Restaurant***
23 Main St. Sag Harbor NY 11963 $45
631-725-1774

Long Island **Skira of Japan***
401 Old Country Rd., Carle Place, NY 11514 $25
516-997-4770

Long Island **TAIKO Restaurant**
15 S Village Ave Rockville Ctr NY 11570 $20
516-679-6148

Long Island **Taka Sushi**
921 Carmen Ave Westbury NY 11590 $20
516-876-0033

Long Island **Tongo**
191 Jericho Tpk., Floral Park, NY 11001 $20
516-352-1116

Long Island **Yuki's Palette Too***
151 Merrick Ave., Merrick, NY 11566 $25
516-867-8738

The Bronx

The Bronx **OHANA**
500 City Island Ave. Bronx, NY 10464 $35
718-885-0700

Westchester

Westchester **Asian Temptation***
23 Mamaroneck Ave., White Plains NY 10601 $25
914-328-5151

Westchester **Gyu-Kaku***
169 Main St., White Plains, NY 10601 $40
914-358-5208

Westchester **Haiku**
148 Mamaroneck Ave., White Plains, 10601 $25
914-644-9887

Westchester **Hajima***
287 Halstead Ave., Harrison, NY 10528 $35
914-777 1543

Westchester **Ichiro**
90 Mamaroneck Ave., White Plains, NY 10601 $28
914-437-8668

Westchester **Kaito***
28 Palmisc Ave. Bronxville, NY 10708 $25
914-337 1236

Westchester **Karuta**
77 Quaker Ridge Rd., New Rochelle NY 10804 $15
914-636-8888

Westchester **Makomiya**
51 Court St. White Plains, NY 10601 $0
914-949-3712

Westchester **Momiji***
281 Halstead Ave., Harrison, NY 10528 $28
914-835-1078

Westchester **Nenase**
522 Mamaroneck Ave. White Plains NY 10605 $50
914-285-5351

Westchester **Nuda***
200 Hamilton Ave., White Plains, NY 10601 $25
914-948-0990

Westchester **RAMEN MUSASHI***
816 White Plains Rd., Scarsdale NY 10583 $12
914-472 1488

Westchester **Roc N Ramen 914***
19 Anderson St., New Rochelle NY 10801 $19
914-365-1186

Westchester **Sakanaya Sushi**
14 North Central Ave., Hartsdale NY 10530 $16
914-946-8085

Westchester **Sazae Restaurant***
729 Saw Mill River Rd., Ardsley NY 10502 $25
914-674-6015

Westchester **Tantu**
839 White Plains Rd., Scarsdale NY 10583 $10
914-725-5100

Westchester **Tseru**
259 N Central Ave. Hartsdale, NY 10530 $25
914-761-0057

Upstate

Upstate **Matsu Hana**
328 Route 59 Central Nyack, NY 10960 $25
845-727 3935

Upstate **MT. FUJI Steak House**
296 Old Route #17, Hilburn, NY 10931 $45
845-357-4220

Upstate **Sato**
739 Elmwood Ave., Buffalo NY 14222 $25
716-831-9148

New Jersey

New Jersey **Ajiki Princeton**
11 Chambers St. Princeton NJ 08542 $25
609-252 1158

Restaurant Guide Reference

1 Chelsea **Chopsticks NY** 000
30 W. 26th St. (bet. Broadway & 6th Ave) $24 S
212-431 9970 007

1. Area
2. Average price for dinner entree & drink (Sake or Wine)
3. Day closed
4. Sushi Bar Available
5. Delivery
6. Ambiance (Business Dining)
7. Lunch Open

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Call Us at 212-431-9970 or email reader@chopsticksny.com

New Jersey — Akai Sushi Lounge
11 N. Dean St. Englewood, NJ 07631
201-541-0086
$18 L

New Jersey — Aoyama
1982 Washington Valley Rd. Martinsville NJ
732-271-2566
$18 M L

New Jersey — Asahi Japonasa
1475 Bergen Blvd. Fort Lee, NJ 07024
201-944-5113
$17 Tu L

New Jersey — Daimatsu
980 Mountain Ave. Mountainside, NJ 07092
908-233-7888
$25 M L

New Jersey — East Japanese
1405 Teaneck Rd., Teaneck, NJ 07666
201-837-1280
$20 L

New Jersey — Hachi Sushi
98 Linwood Plz. Fort Lee NJ 07024
201-585-9858
$15 L

New Jersey — Hashi Sushi & BBQ*
298 Broad Ave., Leonia, NJ 07605
201-482-4358
$20 M L

New Jersey — Higo Batten Ramen*
2024 Center Ave., #J & K Fort Lee, NJ 07024
201-461-5405
$15 L

New Jersey — Hinoshu Lounge*
95 Greene St. 2 Fl., Jersey City NJ 07302
201-324-2789
$25 L

New Jersey — Ichi Umi Restaurant
352 Main Park Dr. Edison NJ 08837
732-906-2370
$30 L

New Jersey — ICHIBAN
776 Bloomfield Ave., W Caldwell, NJ 07006
973-808-7178
$22 L

New Jersey — Jusha Restaurant
120 Cedar Grove Ln., Somerset, NJ 08873
732-469-8588
$25 L

New Jersey — Kaname*
763 Palisade Ave., Cliffside Park, NJ 07010
201-886-0080
$25 M L

New Jersey — KIKU
385 Rt. 17 S. Paramus, NJ 07652
201-265-7200
$40 L

New Jersey — Komegashi ten*
99 Town Sq. Pl., Jersey City NJ 07310
201-533-8688
$30 L

New Jersey — Kurohige ramen
607 Gorge Rd. Cliffside Park, NJ, 07010
201-943-8003
$15 M L

New Jersey — Kyushu Sushi*
209 Patterson Ave., Wallington, NJ 07057
973-773-7100
$25 M L

New Jersey — Masa Sushi & Grill
84 W. Allendale Ave., Allendale NJ 07401
201-934-6816
$30 L

New Jersey — Menya Sandaime*
1638 Berkar Ave., Fort Lee NJ 07024
201-462-4141
$10 L

New Jersey — Menya Sandaime Jersey City*
570 Washington Blvd., Jersey City NJ 07310

$15 L

New Jersey — Munster Sushi*
385 Springfield Ave. Summit, NJ 07901
908-598-1100
$25 L

New Jersey — Ningoyaka Sushi*
1 Rateway Plaza W Newark, NJ 07102
973-623-1880
$18 Su

New Jersey — Ozu Foods
106 Hutton St. Jersey City NJ 07307
201-205-2323
$15 M

New Jersey — Princeton Toma Sushi
238 Nassau St., Princeton, NJ 08542
609-924-8478
$15 Su L

New Jersey — Raku Izakaya
209 Main St. Fort Lee NJ 07024
201-585-0707
$25

New Jersey — Ramen Azuma
39 South Van Brunt St. Englewood, NJ 07631
201-567-1283
$15 L

New Jersey — Ramen Setagnya
243 Main St. Fort Lee, NJ 07024
201-585-0738
$13 L

New Jersey — Sakura-bana
43 Franklin Ave Ridgewood NJ 07450
201-447-6525
$25 M L

New Jersey — Santohka (Mitsuwa)
595 River Rd. Edgewater NJ 07020
201-941-1004
$10 L

New Jersey — Sanuki Sando (Mitsuwa)
595 River Rd. Edgewater NJ 07020
201-941-9113
$10 L

New Jersey — Sugi
2117 Rt. 4 E. Fort Lee, NJ 07024
201-461-3100
$22 Su L

New Jersey — Tendn Sushi
10 Schuyler Ave., Kearny NJ 07032
201-991-5588
$12 L

New Jersey — Toya Restaurant
499 Anderson Ave., Cliffside Park, NJ 07010
201-917-5532
$25 L

New Jersey — Umeya
156 Piermont Rd., Cresskill NJ 07626
201-816-0511
$25 M L

New Jersey — Yakitori 39
252 254 Degraw Ave., Teaneck, NJ 07666
201-692-0700
$35 M

New Jersey — Yamagata Restaurant*
1038 Palisades Ave., Fort Lee, NJ 07024
201-585-0488
$25 M L

New Jersey — Yumi
1120 Ocean Ave. Sea Bright, NJ 07760
732-212-0881
$45

Connecticut

Connecticut — Abis
381 Greenwich Ave. Greenwich, CT 06830
203-862-8100
$30 L

Connecticut — Kazu
84 N. Main St., Norwalk, CT 06854
203-866-7482
$25 L

CAFE

Upper West — Benrd Papa's Upper W
2167 Broadway (bet. 77th & 78th St.)
212-799-3770
Cream Puffs

Midtown West — Brooklyn Bait Factory
723 9th Ave. (bet. 48th & 49th St.)
646-492-3620
Jianyaki Pancake

Midtown West — Cafe Zaiyn Midtown W
1073 5th Ave (bet. 40th & 41st St.)
212-764-6785
Bakery

Midtown West — BantOn Cafe
158 E. 45th St. (bet. 3rd & Lexington Ave.)
212-322-9788
Bakery

Midtown West — Bnn Vivant New Yrrk
238 E. 58th St. (bet. 2nd & 3rd Ave.)
646-481-4044
Cafe

Midtown West — Cafe Zaiya Midtown E.
18 E. 41 St. (bet. Madison & 5th Ave.)
212 779-0900
Bakery

Midtown West — IPPOOO TEA
125 E. 39th St. (bet. Lexington & Park Ave.)
212-370-0606
Japanese tea

Midtown West — Minamoto Kitchnan
509 Madison Ave (bet. 52nd & 53rd St.)
212-489-3747
Confec-tionery

East Village — Cafe Zaiya East Village
69 Cooper Sq (bet. 7th St. & St. Marks Pl.)
212-253-3700
Bakery

East Village — Chikalicinus
203 E 10th St. (bet. 1st & 2nd Ave.)
212-475-0925
Dessert Bar

East Village — PANYA
8 Stuyvesant St. (bet. 9th St. & 3rd Ave.)
212 777 1930
Bakery

East Village — Spot Dessert Bar
13 St. Marks Place (bet. 2nd 3rd Ave.)
212-677 5670
Cakes

Lower Mhn — BantOn Cafe
123 William St. (bet. Fulton & John St.)
212-608-5850
Cafe

Lower Mhn — Yaya Tea Gnrden
51 Chrystie St. (bet. Hester & Canal St.)
212 226-8803
Rice Balls

Lower Mhn — Yaya Tea Gnrdnn
209 Grand St. (bet. Grand & Mott St.)
212-828-2382
Rice Balls

Japanese Craft Beer

Fusion Cocktail

Isshobin Sake

in LES

@izakayajuraku

212 477 0100

SING SING KARAOKE

Everyday Happy Hour! Open to 9pm $4.5/hr/p

• 15 private rooms for your parties, accommodate up to 40 people
• A bar lounge • Bring your own food with no extra charge

*Mention Chopsticks NY

The first hour 50% off (only Mon-Thu)

$4.5/hr/p ALL DAY

St. Marks
9 St. Marks Place, 2nd Fl (bet. 2nd & 3rd Ave.)
212-387-7800
Hours: Sun-Thu 1pm-4am, Fri&Sat 1pm-6am

Avenue A
87 Avenue A. (bet. 5th & 6th St.)
212-674-0700
Hours: Mon-Thu 6pm-4am, Fri Sat & Sun 4pm-6am

JAPAN POP QUIZ

Japan has hosted the Olympic Games 3 times in the past. Which city has NOT hosted the Olympics yet?

1. Sapporo
2. Tokyo
3. Osaka
4. Nagano

Brooklyn **Baum's Sko**
86 South 8th St., Brooklyn, NY 11249
347-599-1461

Brooklyn **Brooklyn Ball Factory**
65 Montrose Ave. (bet. Leonard & Manhattan Ave.) — **Meatball Beats**
718-387-5290

Brooklyn **Kulu Dusserts**
606 92nd St., Brooklyn, NY 11220 — **Desserts**
718-680-2818

Brooklyn **Sweet Dynasty**
5818 5th Ave., Brooklyn, NY 11220 — **Ice cream**
718-765-1668

Brooklyn **Yaya Tua Gardua**
2320 86th St., Brooklyn, NY 11214 — **Cafe**
718-333-8282

Queens **Kulu Desserts**
37-06 Prince St. Flushing, NY 11354 — **Desserts**
718-886-3302

Queens **Kulu Dessurts**
86-55 Broadway Elmhurst, NY 11373 — **Desserts**
718-751-8888

Queens **Resubox, Inc**
4126 27th Ave. Long Island City, NY 11101 — **Cafe**
718-784-3480

Queens **Silk Cakes**
98-14 Metropolitan Ave. — **Cup Cakes**
718-830-3838

New Jersey **Miuamoto Kitckoau**
565 River Rd. Edgewater, NJ 07020 — **Confectionery**
201-313-8335

New Jersey **Parisiunnu**
250 Main St. Fort Lee, NJ 07024 — **Bakery**
201-592-8878

KARAOKE

East Village **Siag Siag (Ave A)***

A nong the newest and trendiest restaurants on Avenue A Sing S ng offers a bar lounge and 15 pr vate rooms for karaoke The low-key spot for celebrities.
Large party rooms a e available for up to 30 people
OPEN 7 DAYS
81 Ave. A (bet. 4th & 6th St.) — $4.5-8/h per person
212-674-0700 www.karaokesings ng.com

East Village **Siag Siag (St. Marks)***

SING-SING KARAOKE BY GANKO

Conmenently located on St. Marks Street in the heart of the East V llage S ng Sing s a Karaoke lounge with 18 Private Rooms This brand new lounge s a great spot for young adults who love to sing OPEN 7 DAYS, Party@karaokesings ng.com
9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) — $4.5-8/h per person
212-677-7800 www.karaokesings ng.com

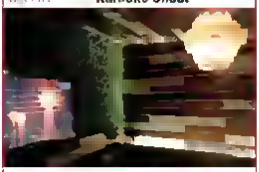
Upper East **Iggy's**
1452 2nd Ave. (bet. 75th & 76th St.) — $1 /song
212-327-3043

Midtown West **Yuki 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) — $8/h /person
212 765-1210

Midtown East **Japas 38**
5 E. 38th St. (bet. Madison & 5th Ave.) — $8/h /person
212-679-4040

Midtown East **Karaoku Ouet 48***
304 E. 48th St. (bet. 1st & 2nd Ave.) — $4/h /person
212-753-0030

Queens **Karaoke Shout**



Bar Ka aoke and 10 p vate rooms up to 25 people
25 000 English songs available Also Spanish Japanese Chinese Thai and even more foreign songs are available Your party will be much more exciting n the multi themed private rooms Our new remote app "Hedson c" is available at the App Store & Google Play for free!
32-46 Stre nway St Astoria, NY 11103 — $5-8/h person
718-569-0010 www.karaokeshout.com

Koreatown **5 Bai Karaoke**
38 W. 32nd St., 5 Fl. (bet. 5th Ave. & B way) — $30 /room
212-594-9644

Koreatown **Charus Karauka**
25 W. 32nd St., 3Fl. (bet. 5th Ave. & B'way) — $2/song $40/room
212-967-2244

Koreatown **Gagapa Karaoke**
28 W. 32nd St. (bet. 5th Ave. & Broadway) — $30-/room
212-967 5353

Koreatown **Grammy Karauku**
23 W. 32nd St. (bet. 5th Ave. & Broadway) — $40 /room
212-629-7171

Koreatown **Karauku Ouet 35***
53 W. 35th St., 2 Fl. (bet. 5th & 6th Ave.) — $4/h /person
646-473-0828

Koreatown **Maru Karaoke Lounge**
11 W. 32nd St. (bet. 5th Ave. & Broadway) — $40-/room
212 273-3413

Koreatown **MK**
11 W. 32nd St., 5 Fl. (bet. 5th Ave. & B'way) — $40/h /room
212 564-3436

Koreatown **Radio Star Karaoke**
3 W. 35th St. (bet. 5th & 6th Ave.) — $40 /room
212 564-2500

Chelsea **Karaoke Oua 7**
29 W. 17th St. (bet. 5th & 6th Ave.) — $2/song $8/person
212-675-3527

West Village **Apple Restaurant**
17 Waverly Pl (bet. Greene & Mercer St.) — $10/hour /room
212-473-8888

West Village **NEMO**
54 E. 13th St. (bet. B way & University Pl.) — $8/h /person
212-477-1177

East Village **Planet Rose**
218 Ave. A (bet. 13th & 14th St.) — $2/song
212 353-3500

East Village **U2 Karaoke Louaga**
8 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $6/h
212 228-6250

Lower Mhn **Asia Roma**
40 Mulberry St. (bet. Worth & Bayard St.) — No charge
212 385-1133

Lower Mhn **Bny Karaoku Bar**
8 Thompson St., 2 Fl (bet. 6th Ave. & Canal St.) — $30/h /ave
212 334-5490

* Chopsticks NY available to pick up

SUIGEI
ENJOY SAKE LIFE
BY SUIGEI JAPAN
酔鯨
SUIGEI from Kochi, Japan. We want to
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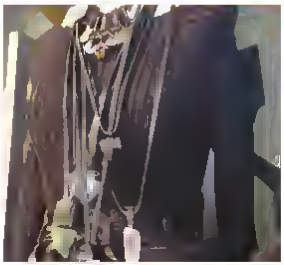
that sake can offer.
Enjoy your meals with our refined sake.
SUIGEI Tokubetsu Junmai
1500ml/720ml/300ml
Enjoy our Tokubetsu Junmai-shu,
brewed with the Junmai ginjo-method,
with your daily cuisine.
SUIGEI Junmai Ginjo
Koiku No.54 720ml
Local rice "GIONO YUME" is used for this
Junmai Ginjo This "all Kochi" product
has a soft taste and clean crisp finish.
www.suigei-net.com

Global Luxuries With a Unique Story Under One Roof

From the moment you walk into Thirteen Crosby, you are whisked away from your stressful life and step into a Zen space that evokes a visceral, joyful, and provocative experience. Dava Muramatsu is co-owner with Masakyuki Muramatsu, Hiroshige Akase, and Kaori Matsuzaka. She explains, "Our store is like a fine wine, with many layers" to create its special ambience. Your senses are immediately stimulated by calming music, rich textures, and the smell of incense. This is not your typical shop stocked with items from Japan. In fact, the sense of "Japanese" is so understated that you can barely tell that any particular item is Japanese. Combined with her husband Masayuki's ability to procure unique items from Japan, Dava uses her art school background and discerning taste to inspire her when looking at colors, textures, composition, and balance in the unexpected when considering what to place in their shop.

Visitors to Thirteen Crosby will be entranced by the juxtaposition of the American antiques in the backdrop which showcase unique items such as Japanese Kikatsu hand-etched glassware, Danish crystals, and one-of-a-kind elegant jewelry designed by Dava herself. Each item has a story to tell – be it clothing, tableware, jewelry, or bags. Bamboo from an old Noh theater has been repurposed as the handle of a luxurious and chic handbag. Luxurious cashmere scarves subtly incorporate an Occidental concept for a surprisingly fresh color combination. Nature is brought from the outside to the inside. An opulent table setting is created from Japanese dishes and enhanced with American stone-washed flatware with napkins from Portugal. Here, you can find inspiration in the wonderfully unexpected.



Exquisite one-of-a-kind jewelry complements any wardrobe

Small bronze horses create a subtle and sophisticated look.

Imported tableware with a unique flair elevates any table setting

Thirteen Crosby 13 Crosby St. (bet. Howard & Grand Sts.) New York, NY 10013 | TEL 646-669-1377 | www.thirteencrosby.com

DRINK

Suigei's Buzz-Worthy Sake Brewing Facility

Rooted in Kochi Prefecture, which had long been known as a mecca of whaling, Suigei Brewing Co., Ltd. has produced sake for nearly 150 years. Their name Suigei, literally meaning "drunken whale", is an homage to its roots. The brewery recently opened its brand-new facility, Tosa-gura, dedicated to a small batch, premium "daiginjo" and "ginjo"-class sake brewing and is equipped with state-of-the-art machines and tools that allow all the process of sake making from milling rice to brewing and bottling to be done in one place.

However, brewing sake is not Tosa-gura's sole mission. It also aims to attract tourists from Japan and overseas. People can enjoy touring, tasting, and shopping for Suigei sake as well as for local produces and souvenirs there in one visit. "In addition to brewing sake, we plan to suggest new ways of enjoying sake and spread the joy of drinking sake at Tosa-gura," says Mr. Hirokuni Okura, President of Suigei Brewing.

Tosa-gura is also furnished with a garden/event space, in which visitors can appreciate sake outdoors. It offers a wonderful opportunity to learn about Suigei's sake and immerse yourself in Kochi's local climate. So, the next time you're in Japan, take a stroll to Tosa-gura.

Suigei Brewing Co., Ltd.
2001-1 Kanbara, Tosa-City, Kochi Prefecture
JAPAN 781-0270 | www.suigei-net.com

Only daiginjo and ginjo-class sakes are brewed in Tosa-gura. The cutting-edge technology of their equipment allows complete control of temperature to produce the highest levels of taste.

Visitors can enjoy tasting Suigei's fresh brew at the tasting room.

SHOP

Pop-up Stores Featuring Premium Sakes from Fukushima

Sake has been produced and enjoyed nationwide in Japan, but there are a couple of notable prefectures particularly prized for the quality of sake. Fukushima Prefecture is one of them. Having received the most Gold Prizes in the prestigious Japan Sake Awards for 6 years in a row, sakes from the prefecture are esteemed for unmatched craftsmanship and the finest tastes. This September, two Manhattan liquor stores, Landmark Wine & Spirits and Union Square Wine & Spirits, launched a pop-up store dedicating one whole shelf for sakes from the prefecture. Until February 2019, the two Fukushima Sake pop-up stores offer selected Fukushima sake rarely available outside Japan. There will be free sake tasting events lined up, each of which with a different theme and highlight, such as "Sake for Holiday Gifts" and "Winter Warm Sake". Those joining the events will receive a 20% discount for Fukushima sake purchases during event hours (while supplies last).

*Tasting Event Calender
Union Sq.: Nov. 30, Dec. 15, Jan. 25, Feb. 16
Landmark: Dec. 7, Feb. 8

Union Square Wine & Spirits
140 4th Ave., New York, NY 10011 | www.unionsquarewines.com
Landmark Wine and Spirits
167 W. 23rd St., New York, NY 10011 | www.wineon23.com

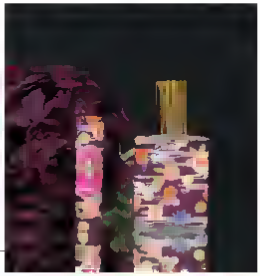
SHOP

Gorgeous and Cool—aroma M's New Perfume Features *Botan*

Botan (a type of peony) has been esteemed in Japan for its gorgeousness. Perfumer and founder of aroma M, Maria McElroy, was inspired by the flower's beauty while she travelled in Japan and other Asian countries, and that incited her to incorporate the inspiration into her new perfume. Geisha Botan, available in ezux de parfum and roll-on perfume oils.

The scent starts off with the honeyed aroma of peony blended with a kick of rose. Then come the mid-notes: soothing sandalwood, intoxicating vanilla and velvet woods. About what to wear in tune with the scent, Ms. McElroy suggests, "How about a mix of traditional and modern? Oversize sweater, denim jacket, leopard-print neck scarf, flowing, ankle-length skirt or wide-legged pants, suede sneakers or penny loafers—pulled together with a silk obi belt."

Both the spray perfume version of Geisha Botan and the portable roll-on oil are covered with traditional Yuzen paper created by Kyoto craftsmen for aroma M, making it perfect for a gift for your loved one and yourself.



www.aromam.com

Izakaya At Home

In this newly launched home-cooking section, we introduce a seasonal izakaya dish and a sake or shochu best paired with the dish. This month, we share a recipe of Spanish mojillo with a Japanese twist, using oysters in season. This aromatic and umami-filled dish goes great with Shichida Junmai from Tenzan Sake Brewer Company

Best Pairing of the Month

Shichida Junmai boasts a mild yet distinct sweetness from rice with refined sourness and refreshing green apple aroma. The sake is superb with deep fried dishes as it cuts the oiliness in the mouth while enhancing oyster's umami and mineral taste. Take a bite of oyster ajillo and sip Shichida Junmai, then you'll taste the umami spread in your mouth.

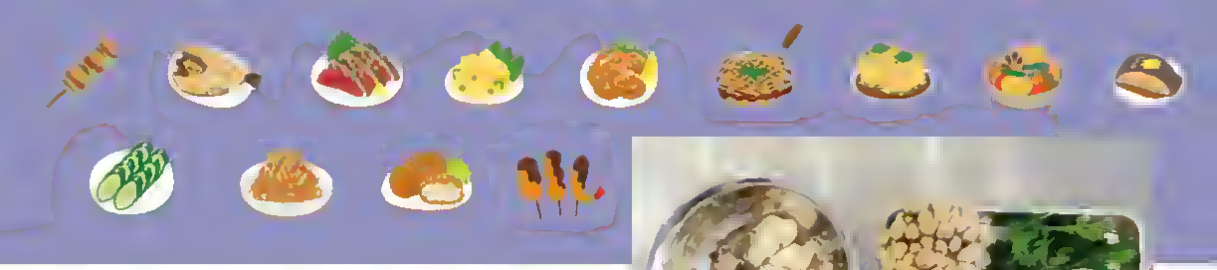
Tenzan Sake Brewer Company
1520 Iwakura Ogi-machi Ogi-shi, Saga
845-0003 Japan
www.tenzan.co.jp/en/main

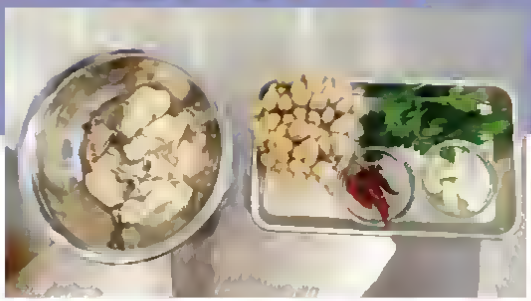
Oyster Ajillo with Shimeji Mushroom x Shichida Junmai

Recipe by Misako Sassa @MisakoSassa food_i_eat_cook
Pairing by Toshiyuki Koizumi Wasan Brooklyn
www.wasan-nyc.com @wasanbrooklyn wasan_brooklyn

Ingredients: Serves 4

- ❑ 8 oz shucked oysters
- ❑ 1 cup extra virgin olive oil ❑ 2 cloves garlic
- ❑ 2-4 dried whole red chili (according to your taste)
- ❑ 1 bag (3.5 oz) shimeji mushroom
- ❑ 2 tbsp chopped flat leaf Italian parsley
- ❑ 1/2 tsp salt
- ❑ Black pepper to taste (optional)
- ❑ Generous amount of salt to clean oysters





Directions:

1. Slice garlic into thin slices and set them aside

2. Cut off the end of shimeji mushroom and separate them into two to three mushrooms by hand

3. Put drained oysters in a bowl and sprinkle generous amount of salt. Gently massage oysters for a few seconds

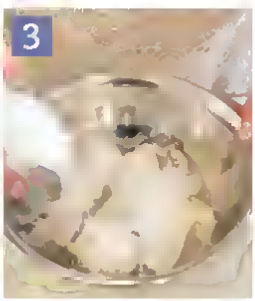
4. Pour cold water to wash off all the salt from the oysters, drain and thoroughly pat dry with paper towel

5. Put olive oil, salt, garlic slices and whole chili pepper into the pan and turn on the heat to medium high. Cook until garlic slices turn slightly golden

6. Add separated shimeji mushrooms and cook for 3 minutes

7. Add oysters and cook for another 5 minutes

8. Turn off the heat and sprinkle with chopped parsley and some black pepper (optional) and serve with sliced baguette or toast



Tip:

Do not overcook the oysters as they get tough. If there is remaining oil, use it for pasta sauce or dipping sauce for vegetables. Enjoy!

ADVERTISEMENT

Add Cheer to Your Thanksgiving Table with a Hassle-Free Karaage Hors d'Oeuvre

Gatherings and parties in the Thanksgiving week are always fun and full of homey energy yet very busy. Let's try this hassle-free hors d'oeuvre made with Day-Lee Pride's Karaage Chicken to wow your fellow diners.

Thanksgiving ★★★ Karaage Fillo Cup

INGREDIENTS Serves 4

- ☐ 8 pieces Day-Lee Pride's Karaage Chicken
- ☐ 8 prebaked mini fillo shells
- ☐ 1/2 cup cranberry sauce
- ☐ 3 orange segments
- ☐ 3-4 blanched green beans
- ☐ 2 sliced orange

DIRECTIONS

1. Cook Day-Lee Pride's Karaage Chicken according to the instructions on the back of the package
2. Heat the oven to 350 degrees and cook frozen prebaked mini fillo shells for 3 to 5 minutes
3. Chop orange segments and mix with cranberry sauce
4. Slice blanched green beans diagonally
5. Cut sliced orange into 6 segments
6. Fill each fillo shell with 1 1/2 teaspoon of cranberry sauce top with karaage chicken and garnish with green bean slices
7. Give final touch by topping each karaage with a piece of cranberry and orange slice segment

TIPS One bite Karaage Fillo Cup makes a perfect Thanksgiving appetizer Very easy and quick to make and tastes great even at room temperature Happy Thanksgiving!

KARAAGE CHICKEN

Day-Lee Foods, Inc.
Nipponham Group

www.dayleepride.com | www.crazycuizine.com
800-329-5331 | Santa Fe Springs, CA 90670

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th — 2935 Broadway (bet. 114th & 115th St.) 212-280-4900 — Japanese

Dainabu Midtown West* — 36 W. 56th St. (bet. 5th & 6th Ave.) 212-707-1525 — Japanese

Dainobu Midtown East* — 129 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380 — Japanese

Katagiri & Co.,Inc* — 224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566 — Japanese

NIIGATA* — 12 E. 48th St. (bet. 5th & Madison Ave.) 212-813-1001 — Japanese

Sunrise Mart Midtown* — 12 E. 41st St. (bet. 5th & Madison Ave.) 646-380-9280 — Japanese

H Mart Han Ah Reum — 38 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283 — Korean

Waanjip — 12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115 — Korean

Midoriya* — 11 E. 17th St. (bet. 5th Ave. & Broadway) 917-639-3356 — Japanese

Danobu Greenwich Village* — 498 6th Ave. (bet. 12th & 13th St.) 212-645-0237 — Japanese

Japan Premium Beef — 57 Great Jones St. (bet. Bowery & Lafayette St.) 212-260-2333 — Other

Sunrise Mart Astor Pl.* — 4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-505-3040 — Japanese

Naw Kam Man, LLC.* — 200 Canal St. (bet. Mott & Mulberry St.) 212-571-0330 — Chinese

Ni Japanese Delicacies — 120 Essex St. (bet. Rivington & Delancey St.) 646-675-4324 — Japanese

Rosetta Winas* — 40 Exchange Pl. (bet. William & Broad St.) 212-361-0007 — Other

Tokyo Mart* — 91 Mulberry St. (bet. Bayard & Canal St.) 212-962-6822 — Japanese

Sunrise Mart SoHa* — 464 Broome St. (bet. Wooster St. & W. Broadway) 212-213-0033 — Japanese

Midoriya* — 167 N. 9th St. (bet. Bedford & Driggs Ave.) 718-599-4690 — Japanese

Family Market* — 29-15 Broadway Astoria NY 11106 718-956-7925 — Japanese

H & Y Marketplace — 150-51 Northern Blvd. Flushing, NY 11354 718-461-1011 — Korean

H Mart Northern 156 — 156-40 Northern Blvd. Flushing NY 11354 718-886-0005 — Korean

H Mart Northern Blvd. — 141-40 Northern Blvd. Flushing, NY 11354 718-358-0700 — Korean

H Mart Union — 29-02 Union St. Flushing NY 11354 718-445-5656 — Korean

H Mart Williston Park* — 400 Hillside Ave. Williston Park NY 11596 516-739-0270 — Korean

Sakura-ya* — 73-05 Austin St. Forest Hills NY 11375 718-268-7220 — Japanese

Taiyo foods* — 45-01 44th St., Sunnyside NY 11104 718-392-2233 — Japanese

Nara Japanese Foods* — 169A Main St. Port Washington NY 11050 516-883-1838 — Japanese

Shin Nippon Do* — 63 Mineola Ave. Roslyn Heights NY 11577 516-625-1814 — Japanese

DAIDO — 522 Mamaroneck Ave. White Plains NY 10605 914-683-8735 — Japanese

Fuji Mart Scarsdale* — 816 White Plains Rd. Scarsdale NY 10583 914-472-1468 — Japanese

H Mart Hartsdale* — 371 North Central Ave. Hartsdale NY 10530 914-946-8886 — Korean

Kam Sen Foods* — 22 Harker Ave. White Plains NY 10601 914-428-1500 — Korean

NIJIYA Market* — 18 N. Central Ave. Hartsdale NY 10530 914-549-2178 — Japanese

Dishinbo* — 253 Halstead Ave. Harrison, NY 10528 914-835-4380 — Japanese

Food Bazaar — 425 Anderson Ave. Fairview, NJ 07022 201-699-5674 — Japanese

Mitsuwa Marketplace* — 595 River Rd. Edgewater, NJ 07020 201-941-8113 — Japanese

SAKE

Gotham Wines & Liquors* — 2517 Broadway (bet. 93rd & 94th St.) 212-932-0990 — Sake/Shochu

Mister Wright* — 1593 3rd Ave. (bet. 89th & 90th St.) 212-722-4564 — Sake/Shochu

Ambassador Wine & Spirits* — 1020 2nd Ave. (at 54th St.) 212-421-5071 — Sake/Shochu

Landmark Wine* — 157 W. 23rd St. (bet. 6th & 7th Ave.) 212-242-2323 — Sake/Shochu

SAKAYA* — 324 E. 9th St. (bet. 1st & 2nd Ave.) 212-505-7253 — Sake/Shochu

New York Wine Exchange — 80 Division St. (bet. Delancey & Rivington St.) 212-422-2222 — Sake/Shochu

Granyette Wine & Spirits* — 137 Grand St. (bet. Crosby & Lafayette St.) 212-925-1238 — Sake/Shochu

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd. — 55-30 47th St., Maspeth, NY 11378 718-729-8966 — Food

Daiei Trading Co., Inc.* — 14-60 121th St. College Point, NY 11356 718-535-8100 — Food/Sake

JFC International Inc.* — 55 W. Ideal Way Linden, NJ 07036 908-525-4400 — Food/Sake

NY Mutual Trading Inc. — 77 Metro Way #1 Secaucus, NJ 07094 201-333-8555 — Food/Sake

PMAI — 600 Dell Rd. Carlstadt, NJ 07072 201-438-0445 — Beauty Products

Wine of Japan Import, Inc. — 235 West Pkwy. Pompton Plains, NJ 07444 973-835-8585 — Sake

Wismettac Asian Foods, Inc. — 602 Washington Ave. Carlstadt, NJ 07072 201-804-1800 — Food/Sake

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until 5th both locations
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(Northeast Region in Japan)
7th-9th only at GS store
Sundubu Sale & Demo
14th-15th only at GS store
Seaweed Sale & Demo
19th-23rd both locations
Winter Sale
Pot Soup
from 26th both locations
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370 Lexington Ave. Ste. #107 (at 41st St.)
TEL:917 472 7025 | 9am - 9pm (M-F) 10am - 8pm (Sa, Su & Holidays)
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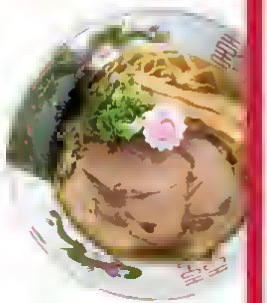
3 GET COOKING!
Our noodles and broth are easy to make in your own kitchen. Add your favorite toppings to craft your custom bowl.



Look for Sun Noodle's ramen noodles and soup bases at Asian markets in New York City.
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Chopsticks NY Gallery

We thank all of you who shared your ramen photos via instagram with Chopsticks NY. We are amazed with the varieties of ramen that New Yorkers now enjoy. Here are some of the photos that made us feel so hungry.

MONTHLY THEME

Ramen

@wandersauce
Shinshi Ramen NY

@nydetour
Nishida Shoten

@wandersauce
Ramen Ishida

@gustasian
Ramen Shack

@wandersauce
Karakatta Ramen

@shintaro_brooklyn
Ramen Nakamura

Beauty & Health Tricks

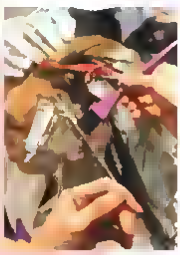
VOL.16: CHANGE YOUR HAIR COLOR FOR AUTUMN/WINTER

As seasons pass by, we change our outfits and makeup, so why not hairstyles as well? This month we consulted with Junko Hasegawa, Japanese hair colorist in Coiffeur hair salon, to learn more about the lure of hair coloring

"I was first drawn to hair color technique because the colors have the power to change a person's impression drastically," says Ms. Hasegawa. With experiences in working in both Japan and the U.S., she explains that there are differences in the two countries in terms of the way people enjoy hair colors. While Japanese are more conservative about the types of colors, Americans are not shy about challenging vibrant colors and are more conscious of personal style than copying the trend. It's great to pursue a personal style, but here she shares some hair color tips you can try (not necessarily to copy or follow).

'Choose a darker, reserved color palette. The darker tones are not only seasonal but also they make your hair look more healthy and shiny." In addition, for those who like a natural look, she suggests the balayage style that can create a nice gradation of multiple colors. If you already enjoy hair color, she recommends adding a partial highlight on top or adding a slightly different shade of your base color, as you can enjoy color variations while keeping the lightness/darkness of your hair color. Finally, advice for people with grey hair. "If you color your grey hair in one shade, you have to color every month. Instead, how about adding a partial 'brown' highlight?" This creates a beautiful contrast of grey and brown like a woman on the upper left picture.

Each person has her/his own personality, but hair color can change one's impression. Just a little bit of additional color can do the job.



Layering multiple colors is one way to create natural gradation of shades

Junko Hasegawa
Hair Colorist. Originally from Sapporo City, she moved to the U.S. in 2006 and is currently working at Coiffeur, a hair salon in the Financial District.
Coiffeur
140 Nassau St. #2, New York, NY 10005
TEL: 212-587-9433

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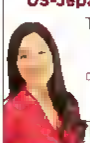

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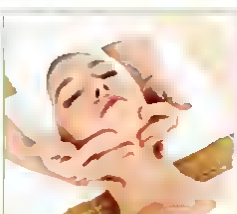

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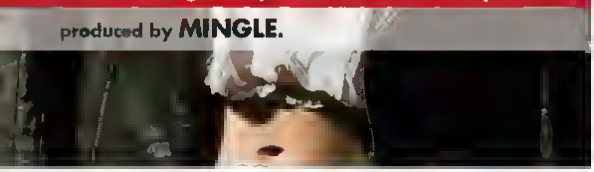

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Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas.
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805 3rd Ave. 2 Fl. (bet. 49th & 50th St.) 212-644-8058 www.rhplusny.com — $50-

Upper East — BLU BOCKER — $55-
406 E. 75th St. (bet. 1st & York Ave., 646-678-5316

Upper East — Michi* — $50-
208 E. 60th St. (bet. 2nd & 3rd Ave.) 212-752-5225

Upper East — Takuyama Salon — $60-
230 E. 83rd St. (bet. 2nd & 3rd Ave.) 646-666-8585

Upper East — Tamoko Shima Hair Salon* — $70-
171 E. 82nd St. (bet. Lexington & 3rd Ave.) 212-722-8828

Midtown West — Mitzu Hair & Make-up — $135-
57 W 57th St. #1204 (at 6th Ave.) 212-575-5360

Midtown East — Eiji Salon — $100-
425 Madison Ave. 2 Fl. (at 49th St.) 212-838-3454

Midtown East — Hair Mates Midtown* — $55-
114 E. 40th St. (bet. Lexington & Park Ave.) 212-586-2830

Midtown East — Hisako Salon* — $55-
233 E. 50th St. (bet. 2nd & 3rd Ave.) 212-754-7640

Midtown East — Mingle/SOHO New York — $40- (SHNY)
141 E. 55th St. (bet. Lexington & 3rd, Ave.) 212-758-2397

Midtown East — Momotaro* — $50-
22 E. 49th St., 2 Fl. (bet. Madison & 5th Ave.) 212-753-2302

Midtown East — QB HOUSE Tokyo — $20-
151 E. 43rd St. (bet. 3rd & Lexington Ave.)

Midtown East — Salon Wave — $50-
1029 2nd Ave (at 54th St.) 212-355-7388

Midtown East — T-Gardens New York — $70-
328 E. 58th St. (bet. 1st & 2nd Ave.) 212-355-0105

Midtown East — YUKIE Hair & Nail Salon — $40-
40 E. 58th St. (bet. Park & Madison Ave.) 212 702-9680

Chelsea — AUBE hair Flatiron — $55-
7 W. 19th St. (bet. 5th & 6th Ave.) 929-307-7500

Chelsea — Hisako Salon* — $55-
183 7th Ave (bet. 20th & 21st St.) 212-989-2233

Gramercy — Hnyato New York* — $50-
125 E. 23rd St., 2 Fl. (bet. Lexington & Park Ave.) 212-673-7373

Gramercy — Ken Shigamatsu — $90-
243 W. 23rd St., 2 Fl. (bet. 7th & 8th Ave.) 646-234-1134

West Village — GAROEN — $70-
303 W. 11th St. (bet. Greenwich & Washington St.) 212-647-8303

East Village — AUBE hair New York — $49-
77 E. 10th St. (bet. 3rd & 4th Ave.) 347 258-1111

East Village — Hair by MIYU — $85-
204 E. 6th St. (bet. Cooper Sq. & 2nd Ave.) 917-405-6638

East Village — Hair Mates Downtown* — $45-
13 3rd Ave. (bet. 7th St. & St. Marks Pl.) 212-777-4612

East Village — KAMINOTECH — $55-
150 2nd Ave. (bet. 9th & 10th St.) 212-388-3942

East Village — Kiyora Salon* — $80-
15 E. 12th St., 2 Fl. (bet. 5th Ave. & University Pl.) 212-414-4488

East Village — Rebirth — $70-
304 E. 9th St. (bet. Ave. of A & C) 212-677-1742

East Village — Takamichi Hair* — $120-
263 Bowery St. (bet. Houston & Stanton St.) 212-420-7879

East Village — Tokuyama Salon — $90-
627 E. 6th St. (bet. Ave. of A & C) 212-260-7007

Lower Man — O Hair — $100-
139 Norfolk St. (bet. Stanton & Rivington St.) 212-614-8728

Brooklyn — Community at Krasi* — $90-
185 Roebling St. (bet. Grand & S. 1st St.) 718-384-7412

Brooklyn — Shizen — $65-
57 N. 6th St. (bet. Kent & Wythe Ave.) 347-529-6517

Long Island — LI Wave — $40-
18 Haven Ave. 2nd Fl., Port Washington, NY 11050 516-883-3046

Westchester — Akana Salon — $55-
7 E. Hartsdale Ave. Hartsdale, NY 10530 914-948-0216

Westchester — Hair Studio NAKA* — $65-
257 Halstead Ave., Harrison, NY 10528 914-835-0045

Westchester — Momotaro* — $70-
2 Spencer Pl., 2 Fl., Scarsdale, NY 10583 914-472-5857

New Jersey — Katsuko Salon* — $65-
2038 Lemoine Ave., Rear, Fort Lee, NJ 07024 201-585-9609

New Jersey — Michi Beauty Salon — $50-
545 River Rd. Edgewater, NJ 07020 201-941-1989

New Jersey — Salon Oasis* — $50-
170 Main St., Fort Lee, NJ 07024 201-242-0554

New Jersey — Tosh Hair Supreme* — $45-
1550 Lemoine Ave., Fort Lee, NJ 07024 201-461-3637

Connecticut — Hiro's Hair Salon* — $35-
230 Railroad Ave., Greenwich, CT 06830 203-799-1820

Health Guide

Indicated prices are recommend treatment prices.

★ Chopsticks NY ava lable to pick up

SHIATSU

Midtown East — Suzuki Sentai Shiatsu

$30 OFF discount. A e you sick and tired of feeling pa n-in your lower back neck shoulders or feet? Nor Suzuki master of Doin Sentai has been using un que Se tai methods to elim nate pain and aches. He w ll dete m ne the root of your pain and activate your own self heal-ng power to Fix it w ithout drugs p-ills shots or surgery! See testimonials on his website and Yelp.

141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) | 212-832-0114 | www.allo nsei.com | Sotai & Shiatsu

Midtown West — Yamaguchi Acupuncture★

One of the most d st egu shed acupuncturist and Kampo herbalists with 40 years of experience. Licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and d gest ve problems. www.yamasharbs.com

161 W. 54th St. #2R (bet. 6th & 7th Ave.) | 212-246-7556 | www.yamaguch acupuncture.com | Acupuncture

Upper West — Your Tran Snlf

501 Seminary Row (at Amsterdam Ave.) | 212-678-4251 | $75/60mn

Midtown West — Salon de Tokyo★

200 W. 57th St. #1308 (at 7th Ave.) | 212-757 2187 | $80/60mn

Midtown East — ensn NY LLC

16 E. 41st St., #2 (bet. Madison & 5th Ave.) | 212-661-5151 | $30/50mn $70/50m n

M dtown East — Herbrd Fairy Wellness Spa

333 E. 49th St., Lobby O (bet. 1st & 2nd Ave.) | 212-286-3688 | $80/50min

Midtown East — iDo Hnlistic Center★

22 E. 40th St. 3rd Fl. (bet. Madison & 5th Ave.) | 212-599-5300 | $50-

M-dtown East — Kenkodn

211 E. 53rd St. (bet. 2nd & 3rd Ave.) | 212-980-0088 | $80/60mn

M dtown East — Madison Hnolieg Arts

280 Madison Ave. Suite 508 New York, NY 10016 | 866-758-2883 | Couples Massage

Chelsea — Cowlicks Japan★

137 W. 19th St. (bet. 6th & 7th Ave.) | 212-367 2123 | $50/30mn

East Village — Knsy

228 E. 9th St., 2 Fl. (bet. 2nd & 3rd Ave.) | 212-253-6171 | $45/50mn

Lower Mhn — Health Trail CD

23 Fell St. 2 Fl. (bet. Mott & Duryers St.) | 212-608-2212 | $48/60min

Lower Mhn — Whole Health Wellness Center & Med Spa

34 Howard St., 2 Fl. (bet. B wery & Crosby St.) | 212-625-8966 | $55/60mn

New Jersey — Endo Sentai Shiatsu NJ

23 Kingsland St. 2 Fl. Nutley NJ 07110 | 973-951 2939 | $100/60min

ACUPUNCTURE

Midtown West — Manhattan Wellness Medical Care

15 W. 44th St. 10 Fl (bet. 5th & 6th Ave.) | 212-575-8810 | $100 & up

Midtown West — Vital Salance Healing Center

241 W. 37th St., #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $85/60mn

Midtown East — Amy Nature Centar

137 E. 47th St., 1 Fl. (bet. 3rd & Lexington Ave.) | 212-317-2720 | $80/visit

Midtown East — Cornerstone Acupunctum

30 E. 40th St. PH SE (bet. Park & Madison Ave.) | 212-448-9898

Midtown East — Love & Compassion

124 E. 40th St., 12 Fl (bet. Lexington & Park Ave.) | 212-242-6701 | $120/120min

Chelsea — SuHu Natural Health

1 Union Sq. W. #715 (at E.14th St.) | 212-691-8281 | $80/visit

Soho — Mushin Acupuncture

50 Greene St., 2 Fl. (bet. Broome & Grand St.) | 347-625-7242 | $75 & up

Queens — Chen Gui

133-47 Sanford Ave. #1G Flushing, NY 11355 | 718-961 7222 | $80/45mn

Long Island — Kimura Acupuncture

99 Hillside Ave., Ste. K, Williston Park, NY 11596 | 516-892-1292 | $80/visit $40/visit

New Jersey — Dr. Hong

6135 Bergenline Ave., 2 F., #3 West, NJ 07093 | 201-854-8488 | $70/30min

DOCTOR

Upper East — Charles K. Loving Jr

17 E. 84th St. (bet. 5th & Madison Ave.) | 212-861-7373 | Cosmetic Surgery

Midtown West — Anshin Medical Health Care

36 W. 44th St. #903 (bet. 5th & 6th Ave.) | 212-730-9010 | General Clinic

Midtown West — Manhattan Wellness Medical Care

15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-8810 | General Clinic

Midtown East — Haruyo Fujiwaki PhD

117 E.37th St. #1 A (bet. Lex. & Park Ave.) | 212-269-2677 | Psych-ologist

Midtown East — iDo Hnlistic Center★

22 E. 40th St., 3 Fl. (bet. Madison & 5th Ave.) | 212-599-5300 | Herbal Medicine

Midtown East — Japanese Medical Practice

55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | 212-889-2118 | General Clinic

Midtown East — Midtown Dental Group

155 E. 55th St., #301 (bet. 3rd & Lexington Ave.) | 212-753-5595 | Dentist

Midtown East — Mika Hnyashi, DPM, PC

360 Lexington Ave., #501 (at 40th St.) | 212-682-0043 | Foot&Ankle Podiatry

Midtown East — Morledge Medical

150 E. 58th St. 16 Fl. (bet. 3rd & Lexington Ave.) | 212-583-2830 | Clinic

Chelsea — Haruna Miyamnta SW

364 W. 18th St., #3C (bet. 8th & 9th Ave.) | 347-403-3508 | Social Worker

Gramercy — Hnritagn Wellness

110 E. 23rd St. (bet. Lexington & Park Ave.) | 888-982-8328 | Medicare

Gramercy — Waterside Dntal Cera★

10 Waterside Plaza, Lobby Level (bet. 25th & 26th St.) | 212-683-6250 | Dentist

East Village — Astor Smile Dental

53 W. 11th St., Ste. G (bet. 5th & 6th Ave.) | 212-254-0800 | Dentist

Queens — Herbal Healing Traditone

30-16 30th Dr., 2 Fl. Astoria, NY 11102 | 888-982-8328 | Chinese Medicine

New Jersey — Edgewater Family Care Center

725 River Rd., #202, Edgewater NJ 07020 | 201-943-4040 | General Clinic

New Jersey — Japanesn Women's Center

970 Palisade Ave. #305, Teaneck, NJ 07666 | 201 747 2284 | OBGYN

New Jersey — New Jersey Clinic

2231 Lemoine Ave. Fort Lee, NJ 07024 | 201-944-1008 | OBGYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic

131 E. 61st St. (bet. Lexington & Park Ave.) | 212-980-9332 | $100-/visit

Midtown East — Harade Chiropractic

15 E. 40th St., #901 (bet. Madison & 5th Ave.) | 212-380-6031 | $120-/first visit

OTHER

Upper West — Gem Hnlistic Health

20 W. 64th St., #2E (bet. Central Park W. & B'way) | 212 799-5711

Midtown East — Pilat Thni Massage

211 E. 43rd St. (bet. 2nd & 3rd Ave.) | 347-907-4936 | $110/60mn

Upstate — Body By Chizuru

40 Memorial Hwy., New Rochelle, NY 10801 | 917-699-9970 | Personal-Trainer

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email reader@chopsticksny.com

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this comer, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

While Shio Koji is generally white the refined, filtered version transforms into a golden elixir of umami

Vol. 87 - MONO of the month

Hanamaruki LIQUID SHIO KOJI

Marinating is an indispensible technique when it comes to ensuring tender, juicy meat – professionals and home chefs alike utilize dry rubs wet brines, and many other methods For those well versed in Japanese cuisine, however, marinating with Salt Koji – a fermented rice and salt mixture – is quickly becoming a preferred technique, as it consistently produces toothsome and succulent dishes, whether you are cooking meat or vegetables Bringing this tradition to the masses is LIQUID SHIO KOJI by Hanamaruki introduced to the U S in 2016 as the first bottled version of this secret culinary weapon

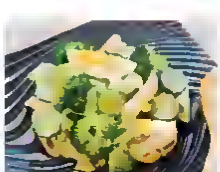
LIQUID SHIO KOJI is great in marinating meat as it makes the meat tender and enhances umami When marinating the rule of thumb is to measure the liquid so that it equals 10% of the amount of meat.

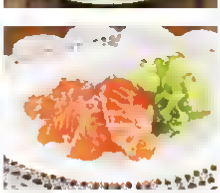
Koji is the base of a number of traditional Japanese fermented foods Made by malting grains (most commonly rice, but Koji is also made using barley, soybean, buckwheat, etc) with Koji mold (Aspergillus oryzae), it is then utilized to prepare familiar staples ranging from miso to soy sauce and even sake In the case of Salt Koji, malted rice is combined with salt and water and then left to stand at room temperature for anywhere from several days to weeks or even longer The resulting pungent, pulpy paste is effective for tenderizing meats, masking the odors of strong smelling foods, and enhancing the sensation of umami

Making Shio Koji on your own, however, is laborious LIQUID SHIO KOJI makes keeping this mixture in your pantry more appealing by offering it as a refined, liquid form within an easy to keep bottle According to Hanamaruki, its formula is more effective than homemade Shio Koji As LIQUID SHIO KOJI is not heat-treated, the enzymes within are at their most optimal condition, and thus even more ideal in bringing out the umami and sweetness that are so revered in Japanese cuisine Adding it to a brine or marinade is an obvious choice But umami-rich LIQUID SHIO KOJI can also be used as seasoning – and potential replacement for, salt, sugar, soy sauce MSG, and phosphate – during cooking Even better, LIQUID SHIO KOJI is gluten-free, and retains all of the health benefits associated with fermented foods, including being pro-biotic, aiding in digestion It also offers more minerals vitamins and fiber than any flavoring agents that you have in your pantry For the health conscious, this can become an essential ingredient that maximizes flavor and minimizes dietary concerns

In the kitchen, LIQUID SHIO KOJI lives up to its promise Just a touch of it can act as a flavor enhancer Add a dash to scrambled eggs, and it completely transforms something banal into a rich and flavorful dish After marinating a chicken breast in LIQUID SHIO KOJI for a couple of hours, it came out of the oven golden and delicious, not tough and dry The surface was crispy, the inside was tender, and the level of seasoning was perfect.

And best of all if you're trying to surprise experienced gourmands it's not a flavor that's easy to identify So when someone asks you, "What's your secret?" when it comes to a dish using LIQUID SHIO KOJI, you can actually be the keeper of a secret weapon that maintains your rep as a gastronomic hero





Add a new dimension to all your favorite meat fish or vegetable dishes Even the healthiest dishes you encounter will no longer be boring

Hanamaruki Foods Inc.
www.hanamaruki.co.jp/english.html

LIQUID SHIO KOJI is distributed in the U S by **JFC International, Inc.**
www.jfcinternational.com

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids* — Clothing
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415

Upper East — Seigo Accessories — Accessories
1242 Madison Ave (bet. 89th & 90th St.) 212-534-6775

Upper East — SEIGO NECKWEAR — Accessories
1248 Madison Ave (bet. 89th & 90th St.) 212-517-0181

Midtown West — UNIQLO 34th Street — Clothing
31 W. 34th St. (bet. 5th & 6th Ave.) 877-486-4756

Midtown West — UNIQLO 5th Ave — Clothing
666 5th Ave. (at 53rd St.) 877-486-4756

Midtown East — Zero Halliberton — Accessories
300 Madison Ave. (bet. 41st & 42nd St.) 646-840-2600

Chelsea — Junko Yoshioka — Clothing
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) 212-206-9302

Gramercy — Bradelis New York — Lingerie
66 Madison Ave. (bet. 27th & 28th St.) 212-599-2223

East Village — Local Clothing — Clothing
329 E. 9th St. (bet. 1st & 2nd Ave.) 212-777-3950

East Village — Tokio 7 — Clothing
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443

East Village — Tokyo Joe — Clothing
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724

Tribeca — Mike Inatome — Clothing
83 Reade St. 2 Fl. (bet. 6th & 5th Ave.) 212-966-7777

Soho — Bradelis New York — Lingerie
211 Elizabeth St. (bet. Prince & Spring St.) 212-941-5629

Soho — Mieko Mintz — Clothing
30 Vandam St. (#1B) (bet. 6th Ave. & Varick St.) 212-627-1524

Soho — R by 45rpm — Clothing
169 Mercer St. (bet. Prince & Houston St.) 917-237-0045

Soho — UNIQLO SoHo — Clothing
546 Broadway (bet. Prince & Spring St.) 917-237-4400

Brooklyn — UNIQLO Atlantic Termeel — Clothing
139 Flatbush Ave. Brooklyn, NY 11217 877-486-4756

Queens — Bradelis New York — Lingerie
135-20 39th Ave. #NL 219 Flushing, NY 11354 718-353-1345

Long Island — UNIQLO Roosevelt Field — Clothing
630 Old Country Rd. Garden City, NY 11530 877-486-4756

Westchester — UNIQLO Ridge Hill — Clothing
118 Market St. Yonkers, NY 10701 877-486-4756

New Jersey — UNIQLO Bridgewater — Clothing
400 Commons Way Bridgewater, NJ 08807 877-486-4756

New Jersey — UNIQLO Jersey Gardens — Clothing
651 Kapkowski Rd. Elizabeth, NJ 07201 877-486-4756

New Jersey — UNIQLO Menlo Park — Clothing
55 Parsonage Rd. Edison, NJ 08837 877-486-4756

New Jersey — UNIQLO Willowbrook — Clothing
1400 Willowbrook Mall Wayne, NJ 07470 877-486-4756

J-POP CULTURE

Upper East — Ebisu Gift Shop — Toy
351 82nd St. (bet. 1st & 2nd Ave.) 646-267-7162

Midtown West — Book Off* — Book
49 W. 45th St. (bet. 5th & 6th Ave.) 212-575-1410

Midtown West — Image Anime* — Anime
28 W. 37th St. #30A (bet. 5th & 6th Ave.) 212-431-0395

Midtown West — Kinokuniya Bookstore — Book
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700

Midtown West — Midtown Comics* — Manga
200 W. 40th St. (at 7th Ave.) 212-302-8192

Midtown East — JHU Comic Books — Manga
32 E. 32nd St. (bet. Park & Madison Ave.) 212-686-7088

Midtown East — Midtown Comics* — Manga
459 Lexington Ave. (at 45th St.) 212-302-8192

West Village — AC Goers — J Goods
68 E. 8th St. (bet. Broadway & University Pl.) 212-260-2265

East Village — Forbidden Planet — Toy
832 Broadway (bet. 12th & 13th St.) 212-473-1576

East Village — St. Marks Comics — Manga
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-598-8439

East Village — Sunrise Mart — Video Rental
4 Stuyvesant St. (bet. 3rd Ave. & 3th St.) 212 505-3040

East Village — Toy Tokyo — Toy
51 2nd Ave. (bet. 5th & 6th St.) 212-673-5424

Soho — kidrobot — Toy
118 Prince St. (bet. Greene & Wooster St.) 212-966-6998

Soho — Sunrise Mart, Soko — Video Rental
494 Broome St. (bet. W. B way & Wooster St.) 212-219-0033

Queens — Anime Castle* — Anime
35-32 Union St. Flushing, NY 11354 347-468-1290

New Jersey — Gundam Planet — Toy
544 10th St. 1st Fl. Palisades Park, NJ 07650 201-944-5305

TRADITIONAL

Lower Manhattan — Mokon

Makon offers innovative and traditional museum quality antiques and contemporary tablewares and arts. We carry Shino furniture, ornaments and art. Tsuji Eido to Shuwa pottery and as well as contemporary ceramics, glasswares and more created by Japanese artists.

37 3rd Ave. (bet. 12th & 13th St.) 212-995-5881 www.lhemakon.com — Antique/General

Midtown West — Kimono New York — Kimono
1410 Broadway #2510 (bet. 38th & 39th St.) 212 869-8700

Midtown East — Minamoto Kitchoan* — Confectionery
509 Madison Ave. (bet. 52nd & 53rd St.) 212-493-3747

Chelsea — KYOTOYA — General
23 W. 18th St. (bet. 5th & 6th Ave.) 212-414-0720

East Village — Mokon — Antique/General
37 3rd Ave. (bet. 12th & 13th St.) 212-995-5881

Lower Manhattan — Minamoto Kitchoan — Confectionery
185 Greenwich St. 51 (at Westfield World Trade Cente) 212-702-3510

Soho — Kimono House — Kimono
131 Thompson St. (bet. Prince & Houston St.) 212 505-0232

New Jersey — Mars New York — General
595 River Rd. Edgewater, NJ 07020 201-945-1134

Pennsylvania — Morihata Interestbooel — General
428 N. 13th St. #2C Philadelphia, PA 19123 215-238-1328

Japan — Japan Square — General
www.japansquare.com

GALLERY

Midtown East — Ronin Gallery* — Gallery
425 Madison Ave. (at 48th St.) 212-486-0168

Chelsea — Onishi Gallery — Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) 212-595-8035

Chelsea — Po'An — Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) 212 367 4898

Lower Manhattan — Asian American Arts Ctr — Gallery
111 Norfolk St. (bet. Rivington & Delancy St.) 212 233-2154

Lower Manhattan — gallery oostwentyeight — Gallery
128 Rivington St. (bet. Norfolk & Essex St.) 212 674-0244

OTHER

Midtown West — Toho Shoji N.Y.* — Jewelry Supply
930 6th Ave. (bet. 36th & 37th St.) 212 868-7465

Midtown West — ZIPANGU Showroom — Other Goods
1410 Broadway #2516 (bet. 38th & 39th St.) 212-789-0500

Midtown East — IPPODO TEA — Other Goods
125 E. 39th St. (bet. Lexington & Park Ave.) 212-370-0905

Gramercy — Hanaart — Other Goods
20-24 E. 20th St. (bet. Park Ave. & B'way) 212 475-7484

West Village — McNulty's Tea & Coffee* — Other Goods
109 Christopher St. (bet. Hudson & Bleecker St.) 212-242-5351

Lower Manhattan — The Mandarin's Tea Room — Other Goods
21 Howard St. #201 (bet. Lafayette & B'way) 917 767-1081

Online — IKI Japan — Other Goods
www.ikijapan.com 650-569-5764

Online — LUPICIA Fresh Tea — Other Goods
www.lupiciausa.com 866-574-4832

HOUSEHOLD GOODS

Upper East — Sato Japanese Pottery* — General
350 Lexington Ave. (bet. 69th & 70th St.) 212-772-3243

Midtown West — MUJI Times Square — General
620 8th Ave. (at 40th St.) 212-382-2300

Midtown East — Japanese Culinary Center — General
711 3rd Ave. (at 45th St.) 212-661-3333

Midtown East — MUJI 5th Avenue — General
475 5th Ave. (bet. 40th & 41st St.) 212-447-1690

Chelsea — MUJI Chelsea — General
18 W. 19th St. (bet. 5th & 6th Ave.) 212-414-8024

East Village — MUJI Cooper Square — General
52 Cooper Square 212-358-8883

Tribeca — Korin* — General
57 Warren St. (bet. Church St. & W. B way) 212 587 7021

Soho — MUJI SoHo — General
455 Broadway (bet. Grand & Howard St.) 212-334-2002

Brooklyn — MUJI Williamsberg — General
200 Wythe Ave. Brooklyn 11249 718-599-1820

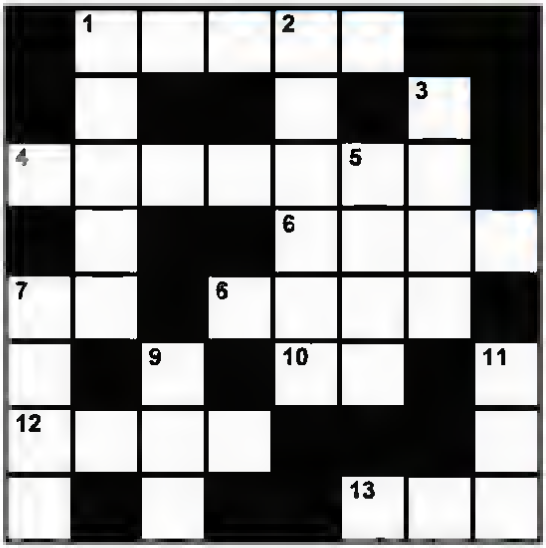
Queens — MUJI to GO — General
JFK International Airport Terminal 5 718-417-8965

Queens — Soto New York* — General
4126 27th St. Long Island City, NY 11101 718-472 5413

New Jersey — Kitchenware Central — General
1635 Lemoine Ave. Fort Lee, NJ 07024 201 585-0003

New Jersey — MUJI Gardes State Plaza — General
1 Garden State Plz. Blvd. Paramus, NJ 07652 201 843-3154

Japanese CROSSWORD



Across

1. A cutlet is generally called ___ in Japanese the word has the same pronunciation as the verb "to win" so Japanese people eat it when they are hoping to win something

4 The art of folding paper, which originated in Japan

6 Dictionary form of the verb meaning "to come"

7. "Tree" in Japanese

8 At Jigokudani in Nagano Prefecture, people can witness ___ (monkeys) taking a dip in onsen (hot springs)

10. ___ is the masu-form of the verb *iu*, meaning "to say"

12. _____ (persimmons) ripen when it is cold outside

13. Meaning "to forbid", the word ___ is often used to make compounds, such as ___*shi* (ban), ___*en* (to quit smoking) and ___*shu* (to quit drinking alcohol)

Down

1. _____-*na* is a na-adjective meaning "beautiful" or "clean"

2. "Society" in Japanese

3. Dictionary form of a verb meaning "to see," "to watch," or "to view"

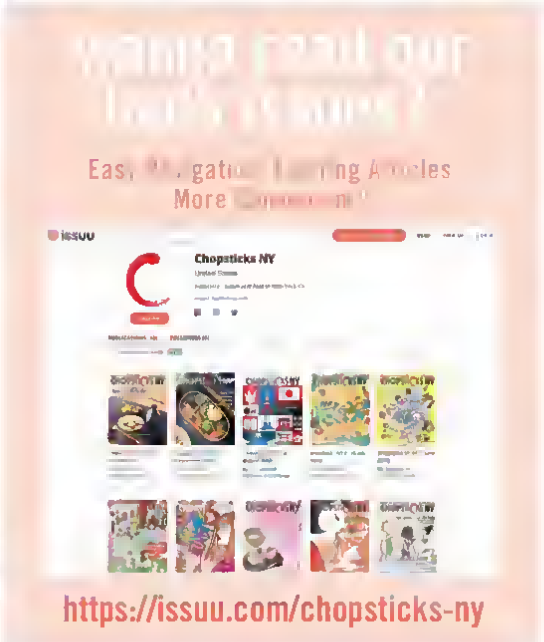
5. _____-*na* is a na-adjective meaning "impossible to do"

7. This autumn flower is a symbol of the Japanese imperial family

9. This noun, meaning "evil", is used to make compounds like ___*yaku* (villain), *sai*___ (the worst), and ___*heki* (bad habits)

11. *Hyaku* means 100, ___ means 1,000 and *man* means 10,000 in Japanese

©Chopsticks NY / Myles Mellor



School Guide

The following is a list of schools where you can learn Japanese culture

★ Chopsticks NY available to pick up

LANGUAGE

Midtown East — Hills Learning — Japanese

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons available for individuals and groups and needs. Classes are available for Japanese, Korean, Chinese, and Thai.

50 E. 42nd St. #300 (at Madison Ave.)
212.714-0594 www.hillslearning.com

Upper West — Friends Academy — Japanese
310 W. 103rd St. (bet. Westend Ave. & Riverside Dr.)
212-635-8535

Upper West — Japan ICU Foundation — Japanese
475 Riverside Dr. #439 (bet. 119th & 120th St.)
212-870-3396

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.)
212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.)
646-345-9777

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.)
212-697-6374

Midtown East — ibec language institute, inc.* — Japanese
369 Lexington Ave. 13th Fl. (bet. 40th & 41st St.)
212-967-2000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1256

Midtown East — Rennert New York — Japanese
211 E. 43rd St. 15 Fl. (bet. 2nd & 3rd Ave.)
212-867-8700

Chelsea — ABC Language Exchange* — Japanese
146 W. 29th St. #9E (bet. 6th & 7th Ave.)
212-563-7580

Chelsea — Tenri — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2700

West Village — NYU-SCPS — Japanese
7 E. 12th St. (bet. University Pl. & 5th Ave.)
212-998-7190

Tribeca — Tribeca Langeoge — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212-219-9983

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd. Port Washington, NY 11050
516-883-5745

Long Island — Long Island Japanese Culture Center* — Japanese
2 Haven Ave., Ste 236 & Stud ntU t. Port Washington
516-551-4907

Westchester — Keio Academy — Japanese
3 College Rd. Purchase, NY 10577
914-701-3454

New Jersey — Iraho Nihongo* — Japanese
9 West Bayonne Ave. Englewood Cliffs, NJ
201-647-4632

New Jersey — Japanese-American Society of New Jersey* — Japanese
304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133

New Jersey — R/Lingo Learning Center* — Japanese
2460 Lemoine Ave. #103-105 Fort Lee, NJ
201-547-4707

TRADITIONAL

Upper West — Seikoo Shodo — Calligraphy
315 W. 91th St. #7S (at West End Ave.)
212-247-2585

Upper West — Sogatse Ikebone School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212-838-6161

Midtown West — N.Y. Toger Kyoshitsu School* — Pottery
5 W. 30th St., 3 Fl. (bet. 5th Ave. & Broadway)
212-268-1711

Midtown West — NIHONWASOU USA — Kimono
1410 Broadway #2618 (bet. 38th & 39th St.)
212-869-0500

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown East — Lotus Books and Gifts — Ikebana
151 E. 57th St., 3 Fl. (bet. 3rd & Lexington Ave.)
212-744-6123

Lower Mhn — Ikenobo Ikebone School — Ikebana
185 Park Row Suite 19-D (at St. James Pl.)
212-349-8583

Lower Mhn — Takemori Calligraphy Class — Calligraphy
31 Bond St. (bet. Bowery & Lafevette St.)
917-579-2192

Soho — Kimono House — Kimono
131 Thompson St. (bet. Prince & Houston St.)
212-505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance
242-17A Oak Park Dr. Douglaston, NY 11362
718-631-2037

Japan — Ohora School — Ikebana
Ohara@NYC@aol.com
201-389-0353

MARTIAL ARTS

Upper West — Aikido Up Here — Aikido
3 Henshaw St. (bet. Riverside Dr. & Dyckman St.)
646-483-8700

Upper West — D-Dojo — Karate
1841 Broadway #205 (bet. 60th & 61st St.)
212-537-8441

Upper West — Kokeshi Bodo Institute — Judo
332 Riverside Dr. (bet. 105th & 106th St.)
646-829-7954

Upper West — Shorinryo Matsebeyashi* — Karate
131 W. 72nd St. 2Fl (bet. Columbus & Amsterdam Ave.)
212-875-8826

Upper West — Shotoken Karate-Do NY — Karate
247 W. 60th St. (bet. Amsterdam & 10th Ave.)
212-799-5500

Upper West — UWS Kenshiken Karate — Karate
629 Columbus Ave. (bet. 105th & 106th St.)
212-222-1172

Upper East — NEMMAA Kenzen Karate — Karate
1786 3rd Ave. (at 89th St.)
212-828-5678

Upper East — WTKD Honbu Dojo — Karate
206 E. 83rd St. (bet. 2nd & 3rd Ave.)
212-207-1307

Midtown West — New York Budokan — Kendo
500 8th Ave. 12 Fl. (bet. 35th & 36th St.)
917-421-1460

Midtown West — ShinJinbukan New York — Karate
535 8th Ave. #307 (bet. 65th & 66th St.)
917-400-9163

Midtown West — Shinkyokeshinkai NY — Karate
520 8th Ave. 16 Fl. (bet. 35th & 37th St.)
646-235-0293

Midtown East — KYDKUSHIN KARATE — Karate
295 Madison Ave. 5 Fl. (at 39th St.)
212-847-3334

Chelsea — U.S. Bodo Kai-Kan — Mix
110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.)
212-807-7336

Chelsea — Ueshiro Karate Dojo — Karate
107 Chambers St. (bet. Church St. & West Stway)
646-745-8172

Chelsea — World Seido Karate — Karate
61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-924-0511

East Village — Karate Honma Dojo — Karate
58 E. 11th St. 5 Fl. (bet. Broadway & University)
212-505-3656

Tribeca — Dishi Jodo Club — Judo
547 Greenwich St. (bet. Vandam & Charlton St.)
212-966-6650

Queens — Rukasu Bodo Dojo — Mix
25-39 Parsons Blvd
347 746-1037

Long Island — Katayanagi Shotokan Karate — Karate
909 Port Washington Blvd. 2Fl. Port Washington, NY
516-330-2305

New Jersey — Kokeshikai Judo* — Judo
24-28 Fair Lawn Ave. Fair Lawn, NJ 07410
201 797 8988

New Jersey — KYDKUSHIN KARATE NJ Branch — Karate
360 Old River Rd. 2 Fl. Edgewater, NJ 07020
212-947-3334

New Jersey — Ridgewood Karate School — Karate
30 Cottage Pl. Ridgewood, NJ 07450
201-447-2272

OTHER

Upper West — Columbia Univ — Music
2960 Broadway (at 116th St.)
212-854-7403

Upper East — National Academy — Other School
1083 5th Ave. (at 89th St.)
212-998-4080

Upper East — Saori Weaving Arts — Other School
227 E. 67th St. (bet. 2nd & 3rd Ave.)
212-722-2586

Midtown West — Heriyoma Ballet — Dance
4 W. 43rd St. (bet. 5th & 6th Ave.)
347-451-1801

Midtown West — Mud, Sweat & Tears — Pottery
654 10th Ave. (at 48th St.)
212-574-9121

Midtown West — The Nippon Club — Dance
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown West — The School for Strings — Music
419 W. 54th St. (bet. 9th & 10th Ave.)
212 315-0915

Midtown West — Toho Shoji N.Y.* — Jewelry Making
360 9th Ave. (bet. 38th & 37th St.)
212-967-7405

Midtown East — The DOJO — Other School
295 Madison Ave. 5 Fl. (at 39th St.)
212-947-3334

Chelsea — CDBU — Japanese Drum
45 W. 14th St. 3 Fl. (bet. 5th & 6th Ave.)
917 304-2722

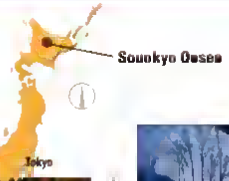
Chelsea — Sechyo Ito & Dance Co — Dance
405 W. 23rd St. #4B (at 9th Ave.)
212-627-0265

Tribeca — Florentine School — Music
219 Park Row (at St. James Pl.)
212-625-8385

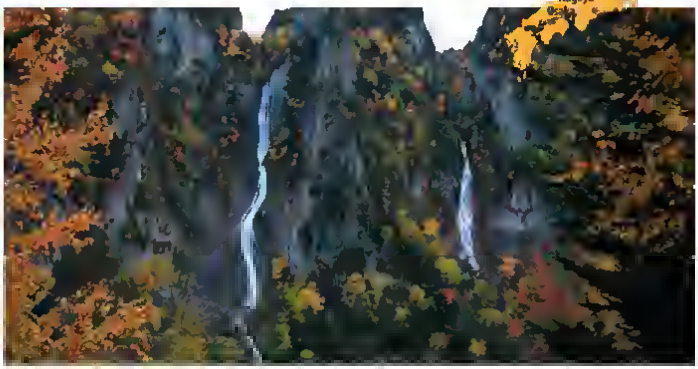
4 Onsen Hot Spring Spots You Must Visit

Chopsticks NY republishes selected articles from att.JAPAN, a multilingual travel magazine for foreign visitors to Japan. This month, we introduce four onsen hot springs you should try when you are in Japan.

Sounkyo Onsen



Located in Hokkaido's majestic Daisetsusan National Park, Sounkyo Onsen offers sweeping views of the surrounding Sounkyo Valley.



Divine falls: Ginga-no taki (Milky Way Falls) and Ryusei-no taki (Shooting Star Falls)

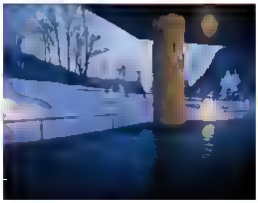
Developed in the 1950's, Sounkyo Onsen remains one of the largest modern hot spring resorts in Hokkaido. The waters of the sulfur spring are reputed to be good for rheumatism, diabetes, and high-blood pressure. The hot spring town has a footbath, which is free of charge; an onsen facility for day-trippers, Kurodake no Yu; a selection of ryokan and other accommodations; parking; and restaurants. Visitors can savor dishes featuring local specialties like Daisetsu Kogen beef, rainbow trout, and wild vegetables.

The vast valley, stretching alongside nearly 24 km of bluffs, presents a variety of unforgettable scenes each season, like lush greenery and colorful flowers in spring and summer, and eye-catching red and yellow leaves in autumn. The Momijidani trail is particularly admired for its views of fine autumn foliage. In winter, the area's dazzlingly white frozen waterfalls become the focus of the annual Sounkyo Onsen Hyobaku Matsuri. Using these gigantic icefalls as the backdrop, ice sculptures are illuminated to create a magical atmosphere during the festival.

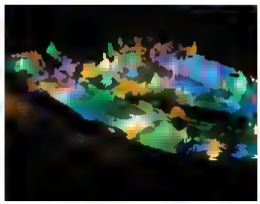
For outdoor enthusiasts, climbing Mt. Asahidake and Mt. Kurodake comes highly recommended. With its Sounkyo Visitor Center, Sounkyo Onsen also functions as a base for climbing mountains of the Daisetsuzan Volcanic Group. Daisetsuzan Kurodake Ski Area, Daisetsuzan Sounkyo Kurodake Ropeway, and other campsites are also nearby.

Editor's Comment

Aim to catch autumn foliage in the fall, or fantastic snow scenery and the ice festival in winter. Also popular, Asahiyama Zoo is about a 1-hour drive.



Open-air bath with snow scenery



The Aurora-like beauty of Sounkyo Onsen Hyobaku Matsuri

Access

Tokyo (Haneda Airport) → 95 min by plane → Asahikawa Airport → 40 min by shuttle bus → JR Asahikawa Sta. → 155 min by JR limited express Okhotsk → Rubeshibe Sta. → 85 min by highway bus → Sounkyo

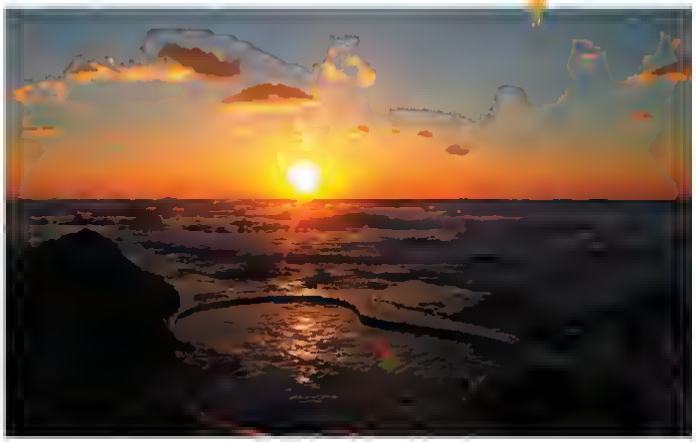
*Access time is approximated and may change depending on traffic and other conditions.

Info

Sounkyo Kanko Kyokai (Tourism Association)
www.sounkyo.net
TEL +81-1658-2-1611

Koganezaki Furofushi Onsen

Enjoy unsurpassed relaxation in an open-air bath while watching the sunset sink into the horizon and listening to the sounds of the surf.



Open-air bath with a view of the renowned sunset

Koganezaki Furofushi Onsen, located in Aomori Prefecture, is acclaimed for its open-air baths along rocky beaches that offer splendid views of the coastline and the Sea of Japan. Historically, the hot springs only seeped slowly to the beach surface, in 1970, a drilling venture released the hot water in full force. It is said that these springs, rich in salt and iron, help visitors retain body heat long after leaving the bath, and have a strong antiseptic effect that helps heal injuries. The viscous water is called "bihada no yu" (water good for beautiful skin) – this is due to the abundance of metasilicic acid and hydrogen carbonate ion, both of which offer benefits such as warming, smoothing, and moisturizing.

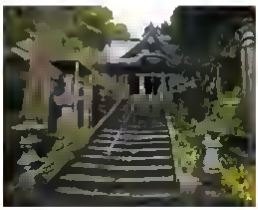
This Onsen is close to the World Natural Heritage site Shirakami Mountain Range, also in Aomori. Nature lovers should add a visit to Juniko ("twelve lakes"), which actually comprises 33 small lakes and ponds that are nestled among the beech trees that cover the western part of Shirakami. Among them, Aoike Pond is especially famous for its crystal clear, deep blue water. Exploring the beech tree forest is also recommended.

Water from the Shirakami Mountain Range flows into the sea by the town of Fukaura, the home to Furofushi Onsen. Here, a plethora of high-quality seafood is caught every season throughout the year, including turban, abalone, tuna, sea bream, yellowtail, Atka mackerel, and many others.

* Devoid of outdoor lighting, the open-air bath is only available from sunrise to sunset. Day trip visitors can soak from 8 a.m. to 4 p.m. At dusk and dawn, gnats, gadflies, and mosquitoes begin to gather, so make sure to prepare accordingly.

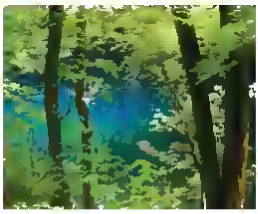
Editor's Comment

Along the JR Gono Line running from Akita to Aomori, there are many scenic spots including Juniko and the coastline. Traveling by sightseeing train "Resort Shirakami" or "Cruising Train" is also recommended.



Engaku-ji Temple is said to have been built in 807 and enshrines a wooden sculpture of Juichimen Kannon (the Eleven-headed Kannon, a Buddhist goddess of mercy).

Local cuisine of the fishing town of Fukaura



Aoike Pond, AKA Lake Juniko. Why not try trekking through the beech forests of Shirakami?

Access

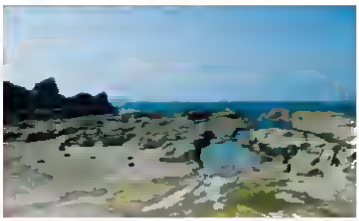
Tokyo Sta. → 3 hr 10 min by JR Tohoku Shinkansen bullet train → Shin-Aomori Sta. → 30 min by JR Ou Line train → Kawabe Sta. → 2 hr 15 min by JR rapid train Resort Shirakami → WeSPa Tsubakiyama Sta. → Courtesy bus* → Koganezaki Furofushi Onsen

* Courtesy bus: In the case of using the Resort Shirakami train, reservation is not required. When using local trains, reservation is necessary by phone: 0173-74-3500.

** Access time is approximated and may change depending on traffic and other conditions.

Info

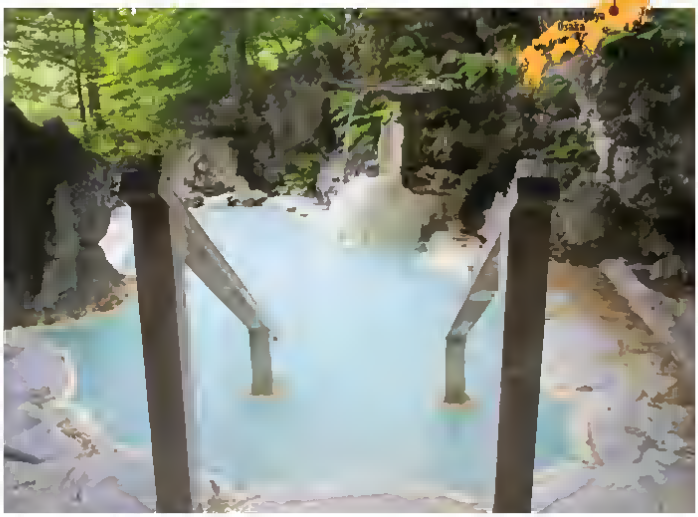
Koganezaki Furofushi Onsen
TEL +81-173-74-3500 www.furofushi.com
Fukaura Town Kanko Kyokai
TEL +81-173-74-3320 www.fukaura.jp



The rocky Senjojiki Kaigan coast was created by a geological upthrust during an earthquake in 1792.

Shirahone Onsen

A hidden Onsen that offers seclusion deep within forest and valley surroundings



This mildly acidic, milky white water is gentle for the skin.

The west side of Matsumoto, a city located roughly in the center of Nagano Prefecture, is home to the Hida mountain ranges (Northern Alps) and Mt. Norikura-dake. On the eastern side of this mountain is Shirahone Onsen, a quiet hot spring village surrounded by dense forests and the Yukawa-kaikoku Valley.

Shirahone Onsen is believed to hold more than 600 years of history. However, the traditional style of hotels often seen at hot spring resorts cropped up around the 17th century, attracting visitors seeking to treat illnesses and injuries over an extended stay. Each of its waters, derived from some 10 distinct sources, present subtle differences in quality, color, and aroma. With its longstanding reputation for wellness, countless prominent guests have visited the onsen.

As it did not originate as an entertainment or amusement destination, Shirahone Onsen has maintained its identity as a calm, "hidden hot spring village" nestled deep in the mountains. The center of the hot springs village is near the end of the Prefectural Road Shirahone Line, which is bustling with hotels, ryokan, a public open-air bath, restaurants, souvenir shops, and the Tourist Information Center. Also, there are three ryokans near the starting point of Kamikochi Norikura Super Forest Road B Line, about 1 km to the South. For sightseeing, Kamikochi and Norikura Kogen Highland are highly recommended.

Editor's Comment Enjoy soaking leisurely in a bath while feeling embraced by the beautiful nature and clear mountain air!

Enjoy the winter weather while soaking in a bath and contemplating the snow

In spring, the hot springs are surrounded by fresh greenery

Quintessential views of the autumn leaves

Access

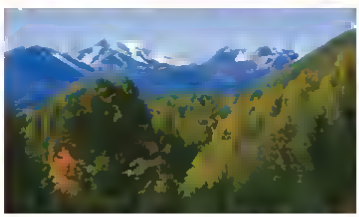
By train: Shinjuku Sta. → 2 hr 50 min by JR Chuo Line limited express → Matsumoto Sta. → 30 min by Matsumoto Dentetsu → Shin Shimashima Sta. → 70 min by bus → Shirahone Onsen

By highway bus: Tokyo Sta. → 3 hr 10 min → Matsumoto Sta. → 30 min by Matsumoto Dentetsu → Shin Shimashima Sta. → 70 min by bus → Shirahone Onsen

*Access time is approximated and may change

Info

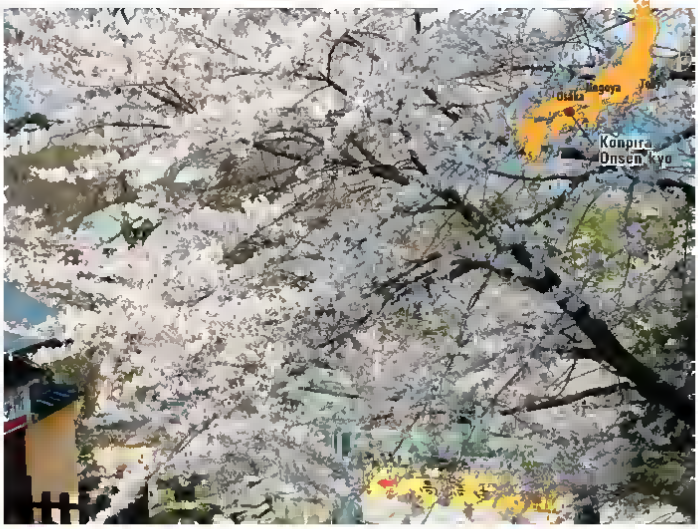
Shirahone Onsen Kanko Annaijo
(Tourist information Center)
TEL: +81-263-93-3251 www.shirahone.org



Norikura Kogen Highland stretches along the east side of Mt. Norikura-dake

Konpira Onsen-kyo

A remarkable 12 out of 18 ryokans and hotels in Konpira Onsen-kyo offer their own hot spring baths.



Kotohira-gu is also a popular cherry blossom viewing spot, and a Cherry Blossom Festival is held on April 10 every year

The famous Kotohira-gu Shrine in Kotohira, Kagawa Prefecture – affectionately called "Konpira-san" –is the flagship of "Konpira-san" shrines located across the country. Worshipped as the guardian deity of the sea, it attracts many people including fishermen and manners, as well as many others who leave wooden plaques (ema) offering prayers for safe sea travel at the shrine's Ema-den Hall. The shrine is also known for its very long flight of stone steps: a total of 1,368 up to the Oku-sha main shrine. Even if you only go up a little over halfway (785 steps) to Hon-gu Main Hall, which takes about 45 minutes, there are still a variety of sights worth seeing along the way.

After getting your cardio workout at Konpira-san, enjoy soaking in a bath at nearby Konpira Onsen-kyo! This is a relatively new hot spring village founded in 1997, when three local hotels drilled and discovered the source of the hot springs. The town is now one of the major hot spring destinations in Shikoku, and the water has even been supplied to other accommodations in and around the area. The characteristics of the water are different depending on the hotel, but generally it is said to be effective for nerve pain, muscle pain, joint pain, and stiff shoulders.

Visitors will also discover landmarks like Old Konpira Oshibai. Built in 1835, it is the oldest existing theatrical playhouse in Japan, and a designated Important Cultural Property. Also known as "Kanamaruza", the theater presents kabuki performances every spring. Kagawa Prefecture is also famous for its udon noodles. At Nakano Udon School, located at the foot of Kotohira-gu Shrine, you can even take a noodle making class (about 50 minutes).

Editor's Comment

From Kotohira-gu Hon-gu, you can see Sanuki Fuji (Mt. Iino) and, on extremely clear days, even Seto Ohashi Bridge.

Konpira Onsen is blessed with three different kinds of hot spring water

"Shikoku Konpira Kabuki Oshibai" held at Old Konpira Oshiba attracts audience nationwide

Kotohira-gu is a shrine that Edo-period commoners once yearned to visit as a once in a lifetime experience. "Kofuku no Kuroi Omamori" (Yellow Amulet of Happiness), which can be bought only at Kotohira-gu Hon-gu, is said to protect you from illness and misfortune while also bringing happiness.

Access

Tokyo (Haneda Airport) → 75 min by plane → Takamatsu Airport → 40 min by car → Konpira Onsen-kyo

JR Tokyo Sta. → 3 hr 30 min by Shinkansen bullet train → JR Okayama Sta. → 1 hr by limited express on the Seto-Ohashi Line/Dosan Line → JR Kotohira Sta. → 20 min on foot → Konpira Onsen-kyo

*Access time is approximated and may change depending on traffic and other conditions.

Info

Kotohira Tourism Association
TEL +81-877 75-3500

About *att JAPAN*

The magazine *att.JAPAN* is for non-Japanese visiting from overseas and those residing in Japan. This quarterly magazine written in English, Mandarin, and Korean offers a wide range of information about Japan—from travel and sightseeing to various aspects of traditional culture and the latest trends. The magazine is distributed at major airports, hotels, and tourist information centers throughout Japan.

http://att-japan.net/en/
att.JAPAN att.japan
www.youtube.com/user/attJAPAN

Weaving Bamboo Waves: A Basket-Making Workshop

Although my grandmother was an expert basket maker and I grew up surrounded by her creations, for some reason, I only tried making baskets with her once or twice. So I was especially excited when *Chopsticks NY* invited me to take part in a special bamboo basket-weaving workshop at J-Collabo, a Japanese cultural space in Brooklyn.

My teachers were Mr. Kenichi Ohtani and Mr. Takayuki Shimizu, award-winning bamboo artists from Japan, and before the workshop began, I got to admire their beautiful work in the Beppu Bamboo exhibition in the adjacent gallery space. Mr. Ohtani specializes in bamboo baskets, and Mr. Shimizu had created a large installation meant to suggest bubbles from the *onsen* (hot springs) for which Beppu, a town in Kyushu, is famous.

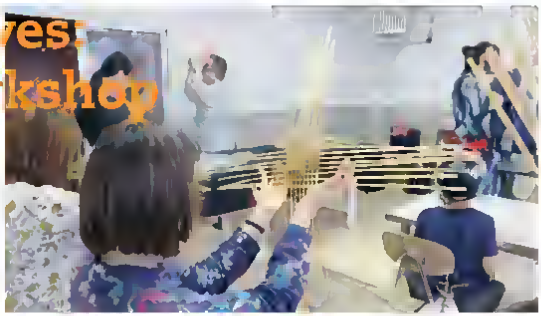
Beppu is also home to many bamboo forests and is the center of Japanese bamboo crafts. Strong yet flexible, bamboo grows very quickly (a tree becomes fully grown in mere months), making it a great renewable resource. The city of Beppu offers bamboo crafts classes, and people from throughout Japan come there to study (as both Mr. Ohtani and Mr. Shimizu did fifteen years ago).

Under their expert guidance, our group of novice basket makers began. We were each given a woven cross of bamboo strips—the base of the basket—and followed along as Mr. Ohtani and Mr. Shimizu showed us how to create a Shikainami (Four Waves) basket. I found myself awkwardly fumbling around with the bamboo for a while until I hit my stride once I got to repeat a weave a few times. There is something quite special and satisfying about watching the basket take shape, knowing that you are transforming simple strips of wood into something both useful and beautiful. It was also interesting to see how all of our baskets came out looking nice but each with its own slight individual differences.

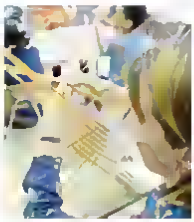
As I rode the subway home, I took my basket out periodically to gaze at it in semi-amazement and recalled Mr. Shimizu saying he had studied bamboo crafts because he wanted to "be a human who can make something by myself"—I was happy to have made something, too, albeit with quite a bit of help from my teachers.

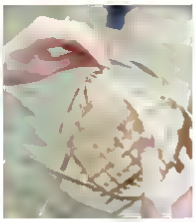
— Reported by Kate Williamson

J+B Design and Café
300 7th St., Brooklyn, NY 11215 | www.jplusbdesign.com
Beppu City Traditional Bamboo Crafts Center
www.city.beppu.oita.jp/06sisetu/takezaiku/english/takezaiku.html

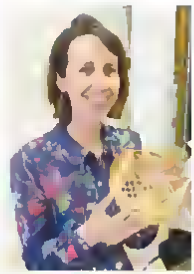


Holding my starter basket and trying to figure out which strips to move where





We had to spritz the bamboo with water periodically to keep it pliable, but bamboo's flexible reputation made me confident it wouldn't break.

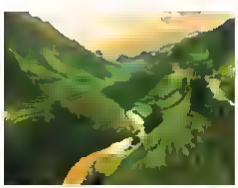


Basking in the glow of the magical transformation from bamboo strips to elegant basket

The Beppu Bamboo exhibition at J + B Design and Cafe included Mr. Shimizu's bamboo installation and this basket and vase by Mr. Ohtani.

ASIA

P. 42 **Asian Travel**

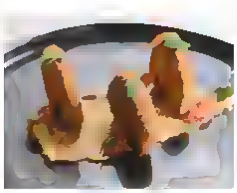


©Blue Planet Studio/Shutterstock.com

Sa Pa, Vietnam

The northern region near the border of China, Sa Pa, Vietnam, is gaining popularity for its unique terrain best known for its terraced paddy and local tribes' lifestyles

P. 43 **Asian Restaurant Review**



RAHI

RAHI, a modern Indian restaurant in the West Village, features India's regional flavors prepared with Executive Chef Chintan Pandya's bold interpretation

Forest Walks Blessed with Nature-Sa Pa, Vietnam

Big cities like Saigon and Hanoi, the coastal beauty of Hoi An, and the ancient town Hue, might be the most popular tourist destinations in Vietnam. Located on the border of China, **Sa Pa** is rapidly gaining attention from the world for its intact beauty and nature. It is considered to be the best trekking base that northern Vietnam has to offer. What was once a hill station established by the French in 1922 is now a thriving tourist hotspot for anyone looking for a little adventure. In this issue, we'll be taking a look at all of Sa Pa's mountainous wonders from its base to its peak.

The name of the game when visiting Sa Pa is basking in nature, from its most beautiful parks to its most challenging slopes. Hikers from all over the world will want to immediately launch themselves into trekking **Fan Si Pan**, which is the most prominent location in the entire region, thanks to it being Vietnam's highest mountain (3,143 meters above sea level). It's called the "**Roof of Indochina**" for a reason. But the trek is no easy journey, especially considering the mountain's rough terrain and unpredictable weather (not to mention that a full hike takes about 10 to 12 hours). Whether you're a die-hard climber or just getting into hiking for the first time, make sure that a professional guide has got your back! If you're not interested in hiking? No problem. One cable car ride up is all it takes to take in the enthralling mountain scenery in all of its glory!

Fan Si Pan can be appreciated in **Hoang Lien National Park**, which is a treat for nature lovers who find mountain climbing too much to handle. Here you'll find a gorgeous mountain landscape and forests with trees that have probably been around since primitive times and rare flowers that are considered high in medicinal value. The entire park is even home to some diverse ranges of animals you can't find anywhere else in the world, such as the black crested gibbon, the hornbill, and the Java mouse-deer. But most of these animals are on the brink of extinction, so be sure not to disturb any of them.

Climbers will also enjoy the trekking routes found across the **Muong Hoa Valley**, which is famous for its breathtaking scenery and its bright-green rice terraces, notable for their undulating slopes. It is the perfect representation of the livelihood of the various Sa Pa cultures that depend on rice cultivation for everything they do. A walk around the valley is much easier than a climb up the mountain, but don't be afraid to ask for a local's help if you get lost! And don't forget to take in the majesty of the **Lova Waterfall** and **Bac Thac Waterfall**, both of which will make for excellent romantic ambience in your next photomontage!

And mountains and valleys are not the only places to walk through in Sa Pa. Walking through the town's many different villages, such as the **Cat Cat Village** and **Ta Phin Village**, is an essential strategy to immerse yourself in a wonderful cultural adventure. Seeing the various traditions and meeting the local people up-close can give you the full perspective of life in Sa Pa more than what you'll get from visiting landmarks and other points of interest.

And if you're looking for a more fulfilling immersion, be sure take up on one of Sa Pa's many exclusive homestay experiences. This one-of-kind offer gives tourists from all over the opportunity to trek through the villages, learn how to cook the local specialties, and mingle with other hikers, which will make the experience more uplifting as you share your struggles. These homestays appeal not only to travelers, but also to those who wish to avoid throng after throng of tourists at popular sights.

Terraced rice paddies on the steep hill creates a spectacular view (left) The Sa Pa region is home to many hill tribe ethnic minorities (right)

MAGICAL LAYERS OF BOLD FLAVORS

RAHI

Indian cuisine is always rich and bold in taste, visuals, aroma and texture, but here at **RAHI** these features are particularly distinct. In this modern, artisanal Indian restaurant, a variety of herbs and spices create layers of flavors and stimulate your palate. At the helm of this exciting place is Executive Chef Chintan Pandya, originally from Mumbai. Before he opened RAHI last year in collaboration with restaurateur Roni Mazumdar, he led upscale restaurants including Michelin-starred Junoon. Chef Pandya uses ingredients sourced locally to share a rich history and offer various styles of Indian cuisine through his interpretation. *Banana Leaf Chicken* exemplifies his magical way of layering flavors well. This aromatic and flavorful dish is made by steaming chicken thigh in a banana leaf and served with piquant coconut curry sauce that originated in the Kerala region. *Taza Chana Tikki* is a vegetarian croquette made with chickpeas, creating a fun showdown in the mouth of crispy and smooth textures. Another vegetarian dish, *6 Chili 5 Spice Cauliflower*, also shows off Chef Pandya's spice blending technique. If you are a seafood fan go for *Tangra Octopus*, grilled octopus seasoned with cloves and coriander and served over squid ink *upma* (porridge) and *calamansi aioli*. The vibrant color palette and dynamic arrangement of this dish adds a unique character to it. For those who are new to modern Indian or swaying between which dish to choose, RAHI offers 3-course and 5-course *Chef's Tasting Menus*, which will take you on a gourmet journey to India with modern flare.

Taza Chana Tikki, chickpea croquette, allows you to enjoy a fun burst in your mouth of smooth mashed chickpeas and crispy outer crust.

Seasoned with cloves and coriander and steamed in a banana leaf, the chicken thigh in *Banana Leaf Chicken* is already flavorful, but if you add the Kerala style coconut curry its taste will be enhanced even further.

Casual modern dining takes up to 100 guests

RAHI
60 Greenwich Ave., (bet. 10th & 11th Sts.) New York, NY 10011 | TEL 212-373-1900 | www.rahinyc.com
Mon-Thu: 5:30-11 pm, Fri: 12 pm-3 pm, 5 pm-12 am, Sat: 11 pm-3 pm, 5 pm-12 am, Sun: 11 pm-3 pm, 5-11 pm

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646-922-8212

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Only Closed | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
★ Chopsticks NY available to pick up

CHINESE

Han Dynasty — Upper West
215 W 85th St. (bet. Amsterdam Ave. & B way) $28
212-956-9080

Legend 72 — Upper West
127 W 72nd St. (bet. Columbus & Amsterdam Ave.) $28
917-441-4782

Dilia's — Upper West
160 Freedom Place Riverside Blvd. $15
212-595-8181

Dilin's — Upper West
2765 Broadway (bet. 103rd & 104th St.) $15
212-932-9300

Shun Lee West — Upper West
43 W. 65th St. (bet. Central Park & Columbus Ave.) $35
212-595-8895

Chiaa Grill — Midtown West
60 W 53rd St. (bet. 6th & 5th Ave.) $66
212-333-7788

Hong Kong Station — Midtown West
157 W 47th St. (bet. 6th & 7th Ave.) $28
212-862-8882

Ding Chinese Restaurant — Midtown West
234 W 48th St. (bet. Broadway & 8th Ave.) $25
212-333-7788

Tang Pavilion — Midtown West
65 W 55th St. (bet. 5th & 6th Ave.) $28
212-956-6888

Topaz Noodle Bar — Midtown West
129 W 56th St. (bet. 6th & 7th Ave.) $15

Wu Liang Ya — Midtown West
36 W 49th St. (bet. 5th & 6th Ave.) $35
212 398-2308

Evergreen on 38 — Midtown East
10 E. 38th St. (bet. Madison & 5th Ave.) $25
212-448-1108

Grand Sichuan — Midtown East
1043 2nd Ave. (bet. 55th & 56th St.) $30
212 355-5855

Hunan Bistro — Midtown East
96 3rd Ave. (bet. 12th & 13th St.) $28
212-388-3855

Hunan Manor — Midtown East
339 Lexington Ave. (near 40th St.) $30
212-682 2993

Land of Plenty — Midtown East
204 E. 58th St. $20
212 308-6788

Shih Lee — Midtown East
311 E. 45th St. (bet. 1st & 2nd Ave.) $10
212-867-0318

The Cottage* — Gramercy
33 Irving Place (at 16th St.) $12
212-505-0900

Dumpling Man* — East Village
100 St. Marks Pl. (bet. 1st Ave. & Ave. A) $11
212-505-2121

Drunken Dumpling — East Village
137 1st Ave. (bet. 8th & 9th St.) $20
212-982-8882

Xi'an Famous Foods — Lower Mhn
14 E. 34th St. (bet. Madison & 5th Ave.) $20
212 796-2868

Bing Kitchen — Lower Mhn
71 Orchard St. (bet. Grand & Broome St.) $15
212-219-1307

Buddha Bodai — Lower Mhn
77 Mulberry St. (bet. Bayard & Canal St.) $9
212-233-2821

Congen Village — Lower Mhn
100 Allen St. (bet. Broome & Delancey St.) $15
212-941-1818

Deluxe Green Bo Restaurant — Lower Mhn
66 Bayard St. $10
212-625-2359

Dim Sum Go Go — Lower Mhn
5 E. Broadway (bet. Catherine St. & Bowery) $15
212 732-0797

Excellent Dumpling — Lower Mhn
111 Lafayette St. (bet. Walker & Canal St.) $10
212-219-0212

Golden Unicorn* — Lower Mhn
18 E. Broadway (bet. Market & Catherine St.) $20
212-941-0911

Hopn Lon — Lower Mhn
16 Mott St. (near Mosco St.) $16
212-962-8475

Jing Fong — Lower Mhn
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Joe's Ginger — Lower Mhn
25 Pell St. (at Doyers St.) $20
212-285-0333

Joe's Shanghai — Lower Mhn
9 Pell St. (bet. Bowery & Mott St.) $20
212 233-8888

Shanghai Cuisine* — Lower Mhn
89 Bayard St. (at Mulberry St.) $28
212 732-8988

East Wind Snack Shop* — Brooklyn
471 19th St., Brooklyn, NY 11215 $11
929-295-0188

Himalayan Yak Restaurant — Queens
72-20 Roosevelt Ave., Jackson Heights, NY 11372 $15
718-779-1118

Fantasy Cuisine — Westchester
20 N. Central Ave Hartsdale, NY 10580 $17
914-358-5048

KOREAN

Bann — Midtown West
350 W 50th St. (bet. 8th & 9th Ave.) $30
212-582-4448

BanuJna — Midtown West
34 W 35th St. (bet. Herald Sq. & 5th Ave.) $30
212-564-4430

Chom Chom — Midtown West
40 W 56th St. (bet. 5th & 6th Ave.) $40
212 213-2295

Danji — Midtown West
346 W 52nd St. (bet. 8th & 9th Ave.) $44
212 586-2880

Hanjan — Midtown West
36 W 26th St. (bet. Broadway & 6th Ave.) $31
212-206-7226

Cho Dang Gol — Koreatown
35 W 35th St. (bet. 5th & 6th Ave.) $30
212-695-8222

Don's Bogam* — Koreatown
17 E. 32nd St. (bet. Madison & 5th Ave.) $40
212-683-2200

Franchia Vegan Cafe — Koreatown
12 Park Ave. (bet. 34th & 35th St.) $28
212-213-1001

Gaaaaun — Koreatown
1250 Broadway (bet. 31st & 32nd St.) $31
212 371 3045

HAN BAT* — Koreatown
53 W 35th St. (bet. 5th & 6th Ave.) $15
212-629-5588

Hyo Dang Gak* — Koreatown
51 W 35th St. (bet. 5th & 6th Ave.) $20
212-695-7107

Mndangsul* — Koreatown
35 W 35th St. (bet. 5th & 6th Ave.) $30
212 564-9333

Seoul Garden — Koreatown
34 W 32nd St. (bet. 5th Ave & Broadway) $30
212 736-9002

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West Village **Dok Seol's**
119 1st Ave. (bet. 7th St. & St. Marks Pl.) 212-477-9506 $20

Lower Mhn **Kori**
253 Church St. (bet. Leonard & Franklin St.) 212-334-0606 $20

Brnd Myn **Dokebi**
199 Grand St. (bet. Driggs & Bedford Ave.) 718-782-1424 $25

Wh[illegible]este **Kalbi House**
291 Central Ave White Plains, NY 10606 914-328-0251 $20

New Jersey **Dong Chun Hong***
144 Main St., Fort Lee NJ 07024 201-592-0450 $13

New Jersey **Dotori Kimchi**
1430 Bergen Blvd., Fort Lee, NJ 07024 201-852-9647 $15

New Jersey **Gammeeok**
465 Main St., Fort Lee NJ 07024 201-242-1333 $17

New Jersey **Gammeeok**
110 Road Ave. Palisades Park, NJ 07650 201-945-6300 $17

New Jersey **Myung Dong Noodle House***
2013 Lemoine Ave. Fort Lee NJ 07024 201-592-6300 $12

New Jersey **PoongLim***
2053 Lemoine Ave., Fort Lee, NJ 07024 201-944-8699 $20

New Jersey **So Kong Hong***
130 Main St., Fort Lee, NJ 07024 201-585-1122 $15

THAI

Upper East **Up Thai**
1411 2nd Ave. (bet. 73rd & 74th St.) 212-256-1188 $20

Midtown West **@NINE**
582 9th Ave. (bet. 42nd & 43rd St.) 212-265-4438 $18

M[illegible] Wes **Aceleck Thai**
530 9th Ave. (bet. 39th & 40th St.) 212-594-7083 $15

Midtown West **Aura Thai**
462 9th Ave. (bet. 38th & 36th St.) 212-971-9530 $14

Midtown West **Boogkok House**
380 W 48th St. (bet. 8th & 9th Ave.) 212-541-5943 $18

Midtown Wes **Noodles***
830 9th Ave (bet. 54th & 55th St.) 646-873-7828 $12

M[illegible]town Wes **Pom Real Thai 49**
404 W 49th St. (bet. 9th & 10th Ave.) 212-333-7500 $25

M[illegible]town Wes **Poegsn Thai***
244 W 48th St. (bet. Broadway & 9th Ave.) 212-582-3832 $25

M[illegible]town Wes **Pore Thai Cookhouse**
746 9th Ave. #2 (bet. 51st & 52nd St.) 212-581-0900 $13

Midtown Wes **Room Service Midtown**
690 9th Ave (bet. 47th & 48th St.) 212-582-0900 $25

Midtown West **Thor Palate**
534 9th Ave. (bet. 39th & 40th St.) 212-273-8838 $15

Midtown West **Thai Select**
472 9th Ave (bet. 36th & 37th St.) 212-695-9920 $12

Midtown Wes **Topaz Thai**
127 W 56th St. (bet. 6th & 7th Ave.) 212-957-8000 $15

M[illegible]town Wes **viv Bar & Restaurant**
717 9th Ave (at 48th St.) 212-581-5400 $25

Midtown Wes **Vynl**
758 9th Ave. (51st St.) 212-971-9003 $20

M[illegible]town Wes **Woodee Siam**
782 9th Ave. (bet. 52nd & 53rd St.) 212-458-8057 $25

M[illegible]town Wes **Yum Yem 3***
668 9th Ave (at 46th St.) 212-956-8415 $15

Midtown West **Yum Yem Boogkok***
650 9th Ave (bet. 45th & 46th St.) 212-262-7244 $15

M[illegible]town Wes **Yum Yum Too**
662 9th Ave (at 46th St.) 212-247-2228 $25

Midtown East **A+ Thai Place***
1007 2nd Ave. (bet. 53rd & 54th St.) 212-207-9008 $15

M[illegible]town East **Moisoe Thai**
625 2nd Ave (bet. 34th & 35th St.) 646-830-2065 $25

Midtown East **DBAD**
222 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-308-5588 $25

Chelsea **Silom Thai**
150 8th Ave. (bet. 17th & 18th St.) 212-675-0060 $25

Chelsea **SONGKRAN**
330 9th Ave. (bet. 25th & 27th St.) 212-239-8732 $0

Chelsea **Spice**
236 9th Ave. (bet. 22nd & 23rd St.) 212-620-4585 $25

Cl[illegible] **Thai Sliders**
150 8th Ave. (bet. 17th & 18th St.) 212-675-0060 $25

G[illegible]mercy **Boogkok 2 Thai***
348 1st Ave. (bet. 20th & 21st St.) 212-473-4480 $14

Gramercy **Jaiya Thai**
396 3rd Ave. (bet. 28th & 29th St.) 212-889-1330 $25

Gram[illegible] **Rhoog Tiam**
31 E. 21st St. (bet. 6th Ave. & Broadway) 212-420-7500 $25

West Village **Golange**
149 W 4th St. (at. 6th Ave.) 212-228-4267 $15

West V[illegible] **Khoo Thai Kitchen**
235 Sullivan St. (bet. 3rd & Bleecker St.) 646-726-4418 $0

East Village **Samtum Der**
85 Avenue A (bet. 5th & 6th St.) 212-260-8570 $15

Lower Mhn **Bessie's Thai Cafe**
98 Fulton St. (at Gold St.) 212-587-8030 $15

Lower Mhn **Go Go Thai**
144 W 13th St. 212-823-9698 $15

Lower Mhn **Hi Thai**
123 Ludlow St. (bet. Delancey & Livington St.) 212-677-7624 $14

Lower Mhn **Kuma Inn**
113 Ludlow St., 2 Fl. (Delancey & Rivington St.) 212 353-8866 $25

Lower M[illegible] **Lantern Thai**
311 2nd Ave. (bet. 18th & 19th St.) 212-777-2270 $25

Lower Mhn **Nookieg Express**
63 W 14th St. (at Union Sq.) 212-242-2462 $18

Lower Mhn **Ngom**
99 3rd Ave. (bet. 12th & 13th St.) 212 777-8424 $20

Lower Mhn **Dee More Thai**
8 Clinton St. (bet. Houston & Stanton St.) 212-228-8858 $15

Lower Mhn **Spice**
71 1st Ave. (bet. 4th & 5th St.) 212 253-2742 $25

[illegible] Mhn **Sticky Rice**
85 Orchard St. (bet. Grand & Broome St.) 212 274-8208 $15

Lowe[illegible] **Zab Elee**
75 2nd Ave. (bet. 4th & 5th St.) 212-505-8533 $15

Soho **Lan Larb SoHo**
227 Centre St. (bet. Grand & Broome St.) 646-895-8264 $15

Soho **Noodle Bar NYC**
26 Cornine St. (near Bleeker St.) 212-524-5900 $15

Brooklyn **Chai Thai Kitchee***
124 N. 6th St. (at Berry St.) 718-388-5888 $16

Brooklyn **Lily Thai**
815 Grand St. (bet. Lorimer & Lorimer St.) 718-218-7522 $15

Br[illegible]klyn **SEA**
114 N. 6th St. (at Berry St.) 718-384-8850 $25

Brooklyn **Skylce**
63 5th Ave. (at St. Marks Ave.) 718-230-0810 $15

Brooklyn **Spice**
61A 7th Ave. 718-622-6363 $20

Brooklyn **Spice**
193 Smith St. 718-722 7671 $20

Brookl[illegible] **Tai Thai**
206 Bedford Ave (bet. N. 8th & N. 9th St.) 718-599-5556 $20

Q[illegible] **Blu Orchid Thai Kitchee**
4504 Queens Blvd., Sunnyside (bet. 45th & 46th St.) 917-832-5588 $12

Q[illegible] **Spice**
4745 Vernon Blvd. 718-392 7868 $20

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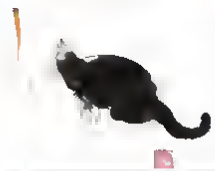
Entertainment Event / Leisure

Exhibition

Ongoing through November 30 FREE
"Ne-Ko Sumi-e by Hiroki Otsuke
CRS (Center for Remembering & Sharing) Gallery



Brooklyn-based Japanese artist/illustrator/manga cartoonist Hiroki Otsuka aka Prontan shifted his focus in 2005 from graphic to fine arts working predominantly with traditional sumi-e (Japanese black ink painting). In this exhibition Mr. Otsuka displays his sumi-e paintings of neko (cats). Cats have been beloved in Japan for centuries as the cat is a symbol of good fortune. Mr. Otsuka uses only black shades of ink to describe playfulness and cuteness of cats through his keen eyes as a manga cartoonist of 25 years.

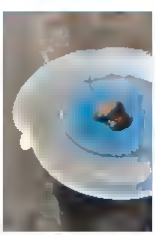
Location: 123 4th Ave., (bet. 12th & 13th Sts.), 2nd Fl.
New York, NY 10003 | TEL. 212-677-8621 | www.crsny.org

October 31-November 11 FREE
Arts & Crafts Gift Show 2018
Ashok Jain Gallery

Coinciding with the gift shopping season, Ashok Jain Gallery on the Lower East Side is hosting Arts & Craft Gift Show featuring Japanese art, crafts, and gift items. It is a returning exhibition in response to a hugely sucessful Zakka Art & Craft Gift Show held last year. The exhibited items are also sold onsite. Opening reception will be held from 6-8 pm on Nov. 1.

Location: 58 Hester St., (bet. Ludlow & Orchard Sts.)
New York, NY 10002 | nyartwave@gmail.com

November 8-14 FREE
Susumu Notomi: "Blue in Nature: Ao-Hagi Pottery"
The Nippon Gallery



This exhibition will feature unique blue Hagi yaki pottery works by Susumu Notomi. Mr. Notomi creates Blue Hagi yaki by mixing soil with glaze and by altering the balance he brings about rich gradation from deep-blue like indigo to pale-blue like the white waves of the sea. Hagi-yaki is a traditional Japanese pottery-making technique and originates from the city of Hagi in Yamaguchi Prefecture.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.)
New York, NY 10019 | TEL. 212-581-2223 | www.nipponclub.org

November 17-30 FREE
Keiji Okushima Glassware Exhibition

MAKARI Japanese Antiques and Fine Art

Japanese antique specialty shop Makari is hosting an exhibition featuring Keiji Okushima's glassware. He creates glassworks with an infusion of "wabi" and "sabi" aesthetics that had been developed in ancient Japan for tea ceremony. In this exhibition Okushima's matcha bowls, sake drinkware, and ornamental object will be displayed. Also, he will premier a new line at this exhibition. Opening reception will be held from 5-7 pm on Nov. 17. Wagashi (Japanese traditional sweets) and matcha green tea will be served at the reception.

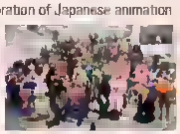
Location: 97 3rd Ave., (bet. 12th & 13th Sts.), New York, NY 10003
TEL. 212-995-5888 | www.themakari.com

Happenings Feature

November 16-18

Anime NYC
NYC's Premier Anime Convention

Anime NYC is an annual anime convention held in New York City that first began in 2017. This year, the convention returns to showcase the best of Japanese pop culture and to bring anime fans and publishers together for three days filled with unique exhibits, exclusive screenings, extensive panels, and appearances by some of the biggest creators and talents such as voice actors Masazaku Morita (Ichigo in *Bleach*) and Toru Furuya (Tuxedo Mask in *Sailor Moon*). To join the celebration of Japanese animation, manga and cosplay in the heart of NYC, visit the website below for more information and tickets.



Location: The Jacob K. Javits Convention Center
655 W. 34th St. (bet. 11th & 12th Aves.), New York, NY 10001
www.animenyc.com | info@animenyc.com

November 16-17

Anisong World Matsuri
The Biggest Japanese Concert Series in NYC

With the mission to introduce Japanese pop music popularized by anime ("anisong") to new audiences around the world, Anisong World Matsuri has conducted major concerts in cities including Los Angeles, Shanghai, and Washington DC since its launch in 2016. This year for the first time, Anisong World Matsuri will be coming to New York City. Featuring performances from famous Japanese pop stars Luna Haruna, Morning Musume. 18, Shoko Nakagawa and more, the concert series will be held for two exciting nights in November.

Location: Nomenerstein Ballroom
311 W. 34th St. (bet. 8th & 9th Aves.), New York, NY 10001
www.anisongworldmatsuri.com

Event/Workshop

November 8 FREE
"Eat Up Tokyo" Event
Tokyo Tourism Representative (New York Office)

At this one of a kind food event featuring Tokyo inspired food and drinks, attendees will be able to taste of Tokyo without flying into the city Chef Daisuke Nakazawa of Michelin-starred restaurant, Sushi Nakazawa will serve Edo mae sushi and Chef Kakusaburo Sakurai and Sake Sommelier Toshiyuki Koizumi of Wasan Brooklyn will serve Japanese dishes inspired by Tokyo landmarks along with sake pairings Attendees will receive an original Tokyo gift as well This event is free of charge and limited to 250 admissions that will be drawn from registrars entered by Oct 30 The 250 finalists will be notified by Oct. 31 For more details about the event and registration rules email info@tokyo-nyc.com.

Location: NYC Event Spaces
4 W 43rd St., (bet. 5th & 6th Aves.), New York, NY 10036
info@tokyo-nyc.com | www.tokyotokyo.eventbrite.com

Happenings

Go! Go! Curry! Cosplay Contest
Go! Go! Curry! America

In conjunction with events celebrating Japan's pop culture including Anime NYC and the Anisong World Matsuri and Halloween Japan's most beloved fast and casual curry franchise, Go! Go! Curry! will be rewarding lucky customers with a chance to win Anime NYC weekend passes (value of $65), or digital tokens for katsu curry To enter, come into any Go! Go! Curry! location in Manhattan and take a picture of yourself in costume with a curry Send your best cosplay photos with a curry to marketing@gogocurryamerica com or tag @gogocurryamerica on Instagram by Nov 15

Location: 273 W 38th St., (bet. 7th & 8th Aves.), New York, NY 10018
TEL. 212 730 5555 | www.gogocurryamerica.com

$50 Off Anti-Aging Facial
Spa Karen NY

At Japanese esthetic salon Spa Karen NY, an experienced Japanese esthetician examines each customer's skin condition thoroughly and offers optimal facial services for the person During the month of November, the salon offers Anti-Aging Facial for $135 (Reg $185) The treatment helps moisturizing components permeate deep into the layers of skin improving the skin's ability to retain moisture and blocking unwanted agents Accordingly it helps your skin rejuvenate and look supple and clear. The offer is valid until Nov 30 Appointments required

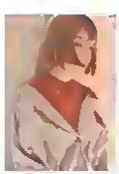
Location: 36 W 44th St., (bet. 6th & 5th Aves.), Suite 303
New York, NY 10036
TEL: 212-729-3521 | www.spakarenny.com

Buy One Sonicare Electric Toothbrush and Get Another 50% Off
Waterside Dental Care

Dr Furuyama and Dr Lee have over 50 years of experience caring for patients together. They have always prioritized providing personalized dental care for their patients During the month of November, they offer a promotion, "Buy one Sonicare Electric Toothbrush (Reg $150) and get another 50% off" for those who get both cleaning (Reg. $195) and examination without X ray (Reg $150) The electric toothbrush effectively removes tartar in the deeper parts and narrow gaps between teeth thanks to its "dynamic cleaning action" that is enabled by super high speed and various types of vibrations

Location: 10 Waterside Plz., (at 25th St.), New York, NY 10010
TEL. 212-683 6260

October Promotion: 10% Off Haircut and Color
GARDEN NEW YORK

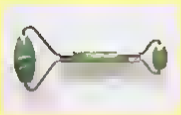


During the month of November the Japanese hair salon GARDEN NEW YORK in the West Village will be offering haircut and color at 10% off for first time customers on weekdays "You can refresh your style just by changing your color and haircut. Let us help your UV damaged hair recover and have sheen for the autumn/winter seasons." says TAKA, stylist at GARDEN Mention Chopsticks NY to receive this offer

Location: 323 W 11th St., (bet. Greenwich & Washington Sts.)
New York, NY 10014
TEL: 212-647 9303 | www.garden-nyc.com

DEAL OF THE MONTH

Jade Chi Roller and A Set of Nourishing Items Giveaway



GingerChi is a beauty and wellness boutique located in Chinatown based on Asian philosophy and essential oils They specialize in plant-based skin and body care products and unique natural anti aging tools During the month of November, they are holding a sweepstakes promoting their products One lucky entrant will have a chance to win a GingerChi Original Jade Roller that helps refine and enhance your skin's elasticity by stimulating meridian points Also 10 other lucky entrants will receive sample-sized soothing eye oil and regenerating serum To enter the sweepstakes email info@gingerchi com with the header "Chopsticks NY DOM GingerChi" Don t forget to include your name and phone number in the body The winners will be notified via email Entry deadline is Nov 30

Location: 54 W Henry St., (bet. Catherine & Market Sts.), New York, NY 10002
TEL. 646 882 0389 | www.gingerchi.com

New York Mixed Chorus Annual Concert 2018 Ticket Giveaway

November 10

New York Mixed Chorus (NYMC) a Japanese mixed chorus based in Manhattan, will have their annual concert They will perform songs from a wide variety of genres such as traditional Japanese choral music contemporary music and J-pop as well as English language songs including Amazing Grace They're giving away two pairs of tickets (total 4 tickets) to Chopsticks NY readers To enter this sweepstakes email megmaruyama@hotmail com with the header "Chopsticks NY DOM NYMC Concert" Don t forget to write your name and email address in the body Enter by Nov 9 and winner will be notified on Nov 10

Location: The Church of the Holy Trinity
316 E. 88th St., (bet. 1st & 2nd Aves.), New York, NY 10128
Info. nymcinfo@gmail.com

Happenings Feature

Wakayama Ume (Japanese Plum) Promotion Event

Japan External Trade Organization (JETRO) / The Norinchukin Bank

On Oct 10, Japan External Trade Organization (JETRO) and The Norinchukin Bank invited the press and people in the food and restaurant industry to an event in New York promoting ume (plums) from Wakayama, Japan. This prefecture produces 60% of the ume grown in Japan and 80% of the umeboshi (salt pickled ume). During the event, Ms. Emi Honguchi of JETRO Osaka introduced the agricultural systems in Wakayama's Minabe Town and Tanabe City, which utilize a unique bee pollination system. Mr. Todd Van Horne of Nakata Foods Co., Ltd. explained the history and characteristics of ume, which are unique in the way their acidity increases as they ripen. Finally, Chef Ron Silver of Bubby's shared his thoughts on ume and ume products. He introduced original sweets and cocktails made by using Wakayama ume and related products, such as pancakes with ume syrup, warm ume cobbler, ume mimosa and Azuca CBD-infused ume soda.

Location: Bubby's Tribeca
120 Hudson St., (at N. Moore St.), New York, NY 10013
www.bubbys.com
Info: www.jetro.go.jp/usa

Extravagant Feast of Japanese Dishes: "New York Chefs Celebrate Japan"

The Gohan Society

The Gohan Society was founded in 2005 with the mission of fostering an appreciation of Japan's culinary heritage in the U.S. through outreach to chefs and culinary arts professionals. On October 10, this NPO hosted a fundraising food event called "New York Chefs Celebrate Japan." Chefs and other members participated from about 30 New York top restaurants, including Gramercy Tavern, Daniel, Bouley, Nobu, Morimoto Suzuki, and Uchu. Guests enjoyed the rare opportunity to sample exquisite dishes created by these premier chefs. Another highlight was the silent auction whose items included "Tasting Dinner at Gabriel Kreuther's," "Marble's Wagyu Omakase Dinner with Sake & Wine," and "Cooking Class with Three Course Lunch at Bouley at Home." During the event, The Gohan Society presented awards honoring Chef Shin Takagi of Zeniya in Kanazawa, Japan and Chef Michael Anthony of Gramercy Tavern for their contributions to the organization.

Info: www.gohansociety.org

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–Cao, principal dancer of Birmingham Royal Ballet
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–Richard Connema, renowned Broadway critic
"This is the highest and the best of what humans can produce."
–Olena Brown-Klahn, singer and musician
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